

THE NATIONAL

SEPTEMBER 2, 1950

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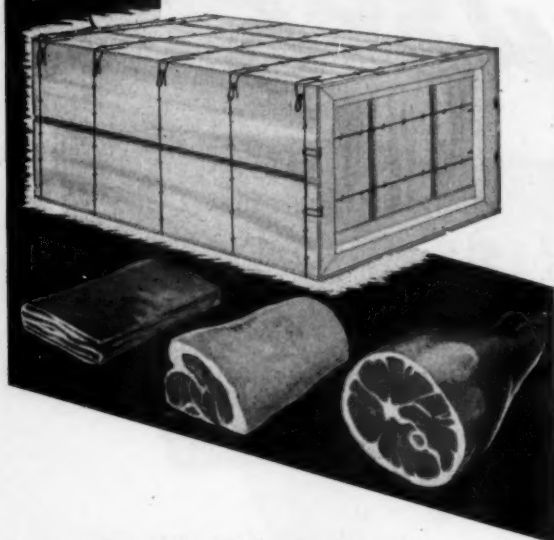
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THE NATIONAL

# Provisioner

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## Contents

Industry Price Safeguard Scuttled.....	7
Inspectors Go Back to Work.....	7
AMI Sectional Meeting Program.....	8
Sausage Output Still Down.....	26
Hog Killing Performance.....	10
Casings for Picnics.....	9
New Equipment and Supplies.....	24
Ideas for Operating Men.....	23
Processing Pointers.....	13
Budget Meat Plan.....	20
New Trade Literature.....	21
Up and Down the Meat Trail.....	17
Classified Advertising.....	40

## EDITORIAL STAFF

EDWARD R. SWEM, *Vice President and Editor*  
HELEN P. McGUIRE, *Associate Editor*  
GREGORY PIETRASZEK, *Technical Editor*  
VERNON A. PRESCOTT, *Production Editor*  
DOROTHY SCHLEGEL

## ADVERTISING DEPARTMENT

407 S. Dearborn St., Chicago 5, Illinois  
Telephone: WA bash 2-0742

HARVEY W. WERNECKE, *Vice President and  
Sales Manager*

FRANK N. DAVIS  
H. SMITH WALLACE  
ROBERT DAVIES

F. A. MacDONALD, *Production Manager*

CHARLES W. REYNOLDS, *New York Representa-  
tive, 11 E. 44th St. (17) Tel. Murray Hill 7-7840,  
7-7841*

Los Angeles: DUNCAN A. SCOTT & CO., 2978  
Wilshire Blvd.

San Francisco: DUNCAN A. SCOTT & CO., Mills  
Building (4)

## DAILY MARKET SERVICE

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E. T. NOLAN, *Editor*

## EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

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THOMAS McERLEAN, *Chairman of the Board*

LESTER I. NORTON, *President*

E. O. H. CILLIS, *Vice President*

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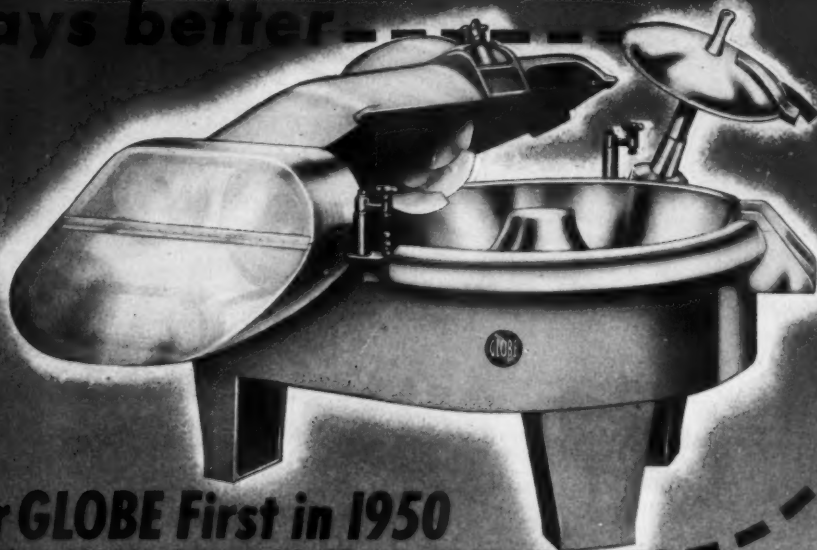
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### **Industry Loses on Price Control**

The Maybank-Wherry amendment, which would have prohibited any maximum prices on livestock products not allowing a reasonable margin of profit to the processing industry as a group on each species, was thrown out of the economic mobilization bill this week as the Senate-House conferees reached final agreement on the measure. The only industry safeguard left in the bill is a general stipulation that overall results be protected, a provision which the meat industry found ineffective in OPA days.

The measure gives the President the power to fix wages and prices (he must control both with respect to any commodity on which ceilings are placed), ration consumer goods, impose priorities and allocations over defense contracts, control credit and requisition materials and production facilities.

While the President may impose ceilings generally or selectively, a single agency must be set up to administer them if they are put in force across the board.

Allocation, rationing, priority and requisitioning powers extend to June 30, 1952, provided no new defense contracts can be entered into after June 30, 1951. Wage and price ceiling authority would end on June 30, 1951. The bill will probably go to the President this weekend.

### **Inspectors Go Back to Work**

The 346 meat inspectors who have been on an inactive basis since July 1, were returned to duty this week by A. R. Miller, chief of the Meat Inspection Division. His action followed a decision by House-Senate conferees on the appropriation bill to eliminate the 10 per cent across-the-board reduction in government payrolls which would have forced permanent layoff of the inspectors. The Bureau of the Budget has been directed to save \$550,000,000 from expenditure items that will not impair national defense.

### **Industrial Production Climbs**

Industrial production in the United States in August reached an index of 204, or more than double the output for the 1935-39 base period, according to the Federal Reserve Board. In addition to increasing 3 per cent over July, output was one-fifth above the levels of a year earlier.

### **Curb Excess Profits in War Buying**

The Defense Department this week ordered "close forward pricing" on military contracts to curb excessive profits. Effective immediately, the new war buying policy applies to all three branches of the armed services. "Adequate profit margins will be allowed," a Department spokesman said, "but urgency of need will not be allowed as an excuse for waste of defense funds." The new policy is expected to help conserve manpower and materials and to support controls over prices, wages and materials when established by other agencies.

### **Excess Profits Levy Delaying New Tax Bill**

Unless the Senate dispute over reimposing an excess profits tax on corporations is resolved shortly, the government will not be able to collect higher individual and business income tax rates as planned on October 1. Democratic Senators O'Mahoney and Connally are forcing the issue to tack the excess profits levy to the \$4,508,000,000 tax bill and make it effective as of last July 1. Senator George seeks postponement of the excess profits action until Congress has the time to study methods of applying such a tax.

George said the O'Mahoney-Connally amendment would move forward to the present date a wartime tax that was made to fit the basic period of 1936-39. He questioned the fairness of such a tax. He has asked Congress to write an excess profits tax next January and make it retroactive for three or six months.



# Section Meetings on Wide Range of Topics Planned for AMI Convention

**P**ROGRAMS dealing with day-to-day operations in the packinghouse and new developments in the field, which will be of interest to industry personnel responsible for accounting, engineering, livestock buying, sausage production, sales, purchasing, scientific control and research, plant operations, packaging and advertising, have been arranged for the sectional meetings on the first two days of the 1950 annual convention of the American Meat Institute, to be held at the Palmer House in Chicago, September 29 through October 3, inclusive.

An outstanding schedule of subjects and speakers has been arranged for each of the seven sectional meetings and for the purchasing session luncheon.

Sectional meetings beginning at 10 a.m., Friday, September 29, will deal with sales and advertising and with engineering and construction.

"Insulating Materials and Their Application" will be the subject of R. W. Ransom, John Morrell & Co., at the engineering and construction section meeting. John A. Heinzelman, Buildice Company, Inc., will speak on "Selection and Maintenance of Evaporators for Packinghouse Refrigeration." Kenneth V. Hill, Greeley and Hansen, will discuss "Packinghouse Wastes and Their Treatment," while "Packing Plant Maintenance" will be the subject of James Black, Cincinnati Butchers' Supply Co.

## Actual Sales Pitches Recorded

At the sales and advertising meeting, Carl Dipman, editor, *The Progressive Grocer*, will speak on "The Importance of the Individual Retailer." Joseph P. Spang, president of the Gillette Safety Razor Co. and formerly a meat industry executive, will tell "What Management Owes the Salesman." Some light will be thrown on the question: "Is Sales Training Necessary?" by using wire recordings made of actual discussions between packers' salesmen and retailers. A sufficient number of recordings has been obtained to offer a cross-section of packer selling as it is *actually* performed. B. F. Bills, B. Franklin Bills & Associates, sales consultants, will be the final speaker with a talk on "Organizing a Sales Training Program."

A particularly interesting program has been arranged for the meetings on Friday afternoon, September 29, to include a section on livestock and prepackaging meats.

Al Weller, manager of Weix Farms, Inc., Sun Prairie, Wis., will speak on "Pig Hatcheries Move Ahead." Weller is a successful pig hatcher and in a good position to discuss this important development. The growth of the cattle industry in the South will be covered by Paul Thompson, Terre Haute, Ind., in

his talk "Cotton Patches to Cattle Country." John J. Madigan, vice president of Oscar Mayer & Co., will discuss "Pigs, Packers and Grading," an analysis of new developments in hog procurement. "Scientific Advancement in Meat Animal Production" will be the subject of Dr. J. L. Krider, director of research and education, McMillen Feed Mills, Inc.

At the prepackaging session, W. E. Winans, Armour and Company, chemical research and development, will discuss test procedures for evaluating packaging materials, etc. J. M. Ramsbottom of Swift & Company will speak on "Discoloration of Meat as Affected by Light in Self-Service Display Cases." Dr. George Garnatz, director of the Kroger Food Foundation, will talk on "Technical Aspects of Prepackaged Meats." A group of meat dealers, including chain store operators, will participate in a panel discussion of the problems and experience of retailers in connection with prepackaged meats.

## Interview Mrs. Housewife

At the sausage section meeting, to begin at 10 a.m. on Saturday, September 30, R. J. Eggert, associate director of the department of marketing, American Meat Institute, will analyze the "Outlook for Sausage and Meat Supplies for the Coming year." Raymond C. Briggs, president, Briggs & Co., Washington, will review "Trends in Packaging of Sausage and Ready-to-Eat Meat Products." A series of interviews with Mrs. Housewife, who sets the final standards for all products, will give the viewpoint of this group on sausage. James B. O'Neill, merchandise manager, food division, Wieboldt Stores, Inc., Chicago, will speak on "Helping the Retailer Develop Further Consumer Demand for Sausage Products." John C. Milton, manager of sales service division, American Meat Institute, will talk on "Selling Sausage with the Times."

At the scientific and operating session on September 30, John Coverdale of the Rath Packing Co. will speak on "Effect of Antibiotics and B-12 Supplements on the Future of Tankage and Meat Scrap." Subject of Dr. Fred O'Flaherty, Tanners' Council Laboratory, will be "The Advantages of Brine Curing of Hides." J. W. Coffman, vice president of Kingan & Co., will discuss "New Developments in Curing Bacon," while Dr. F. C. Vibrans, American Meat Institute, will survey "Current Studies in New Methods of Rendering and Processing Lard."

Howard C. Greer, director and management consultant, Kingan & Co., will talk on "Improvements in Accounting for Executive Control" at the accounting section meeting. Participants in a

dual discussion of "Taking Stock of Furnishing Reports to Federal Government Agencies," will be T. G. Redman, assistant controller, Swift & Company, who will present the report of the subcommittee on government reports, and Ole Negaard, Bureau of the Budget, Washington, who will tell what the government is doing about it. Edward J. Baker of Peter Eckrich & Sons; J. F. Sells, John Morrell & Co.; I. L. Beaman, Wilson & Co., and Dudley Smith, Elliott Packing Co., will take part in a panel discussion of "New and Improved Accounting Methods in Order Writing, Billing and Accounts Receivable."

At the purchasing luncheon on Saturday, Mark S. Massel, Bell, Boyd & Marshall, Chicago, will speak on "Legal Aspects of Purchasing." Frank Raney of John Morrell & Co., will preside over a panel discussion in which Richard Elkins of Sam Harris Packing Co. will comment on "Routing and Shipping Instructions;" R. D. Stearns of Peet Packing Co. on "Simplifying Buying;" William Young, Field Packing Co., on "Reducing Rush Orders," and Mrs. H. D. Anderson, East Tennessee Packing Co., on "Supply Records." This will be followed by a question and answer period.

The final program for the general sessions on Monday, October 2, and Tuesday, October 3, has not been completed and will be announced later.

Open house will be held at the new laboratory of the American Meat Institute Foundation, University of Chicago, on Saturday, September 30. There will be conducted tours for visitors and special busses will leave the hotel for the laboratory at 1:30 p.m.

The Foundation's new headquarters will be dedicated on Tuesday, October 3. Special busses will leave the hotel at 12 noon and a luncheon will be held at the University at 12:30. Dedication exercises will be staged in Mandel hall at the University at 1:30 p.m. and a tour of the laboratory will begin at 3 p.m. and return bus service provided.

## Army Gets Mexican Meat

The Army announced last week that 10,000,000 lbs. of Mexican canned beef and gravy has been transferred from the Commodity Credit Corporation to the Army Quartermaster Corps for feeding U. S. troops overseas. It is understood that the meat is badly needed to meet requirements in the Far East. The Army explained that its acquisition of the Mexican meat had been made under the exceptions provided in the McCarran amendment and upon direct order of the Secretary of the Army. At present, the Army has no facilities for handling frozen boneless beef in Korea and meat must be sent in canned form.



# CASINGS FOR WRAPS

## Use of Alternative Material In Packaging Picnics Calls For Careful Workmanship

**H**OW to expand a prepackaged meat line in the face of shortages in some transparent wrapping materials is a problem which confronts many meat processors today. Part of the answer lies in adopting the use of other packaging materials where it has been demonstrated that they may be employed for specific meat items. Current use by some leading packers of cello casings for picnics and smoked butts is a good example of what can be done.

The ability to withstand the repeated handling to which self-service merchandise is exposed, without the danger of unwrapping, is one of the major advantages of the cello casing. Both ends of the casing are secured snugly and the casing shrinks during processing to form a strong one-piece package.

Experience of packer users has shown that proper processing is necessary to get a product with maximum sales appeal.

The superintendent of a plant using the cello casing on picnics states that a critical factor in stuffing is a properly cut shank. The shank must be short enough to prevent the bone from coming into immediate contact with the casing. It must be cut to the knee joint where there is a slight layer of meat. He further stated that care should be exercised in drawing the skin back slightly from the butt side to prevent any cutting of the cello casing upon the hardening of the smoked skin after chilling. Proper downward smoothing of the butt end eliminates any possibility of a fat overlap which is frequently encountered in smoked picnics. Moreover it takes full advantage of the shaping characteristics of the cello casing to give the picnic a meaty appearance.

The sales appeal of an evenly shaped product is one of the advantages of the cello casing. The shaping of the product is done when the meat is most pliable, namely when it comes out of cure. Once stuffed and tied the picnic is processed in its cello casing for the entire cycle after which the casing performs the functions of a package

by molding the shape of the meat throughout.

For good operations it is emphasized that care be taken to select the proper sized casing for the weight average being packaged. One production manager of a midwestern plant reported that while in distribution channels the cello casing had a tendency to remain constant in size while the meat would shrink away, leaving a slight pocket. However, such difficulty is due to failure to grade the picnics properly and stuff them into suitable casings, or to failure to shower the smoked product. Use of a warm water shower after smoking will permit the pickup of a small amount of moisture by the meat and the casing. The cello casing partially reabsorbs moisture lost in smoking and, consequently a slight elasticity is imparted which permits an even and uniform shrink without any danger of splits.

Of course the basic shrinkage in the cello casing takes place after the product is stuffed out, smoked, showered

and chilled. The shrinking of the casing firms the meat product and adds to its appearance and favorable slicing characteristics.

In order to assure a proper stuff the cello casing, once it is properly selected for product size, must be soaked for at least 15 minutes prior to stuffing. This gives it the pliability needed for proper stuffing. The cello casing shrinks approximately 30 per cent. The original close tolerance and subsequent finished shrinkage combine to firm and shape the meat into a package unit imparting additional merchandising appeal to the product.

Obviously, if the original stuffing operation is performed poorly, the end package will be inferior even though it will retain its seal. In one plant visited a butt stuffing operation was noted in which the butt was partially stuffed into the cello casing and then forced into the bottom of the casing by hand. The horn on the stuffer was too large to permit full threading of the casing. This poor technique required an additional operation and reduced the rate of production. With proper stuffing methods rates as high as 350 butts per hour can be attained.

Colorful and positive brand identification are possible with the cello casing. In one plant the smoked meats superintendent pointed out the brightness of the color in the brand legend, the meaty appearance of the product and the lack of any grease film on the product.

To obtain good color in the meat, the cut must be placed so that the two drain holes in the casing are at the butt end of the picnic. This permits drainage of moisture during smoking and cooling. If the moisture is trapped in the casing it will mar the color and add to the possibility of a wet product. The first tie should be made below the holes to allow for drainage.

As to the cost of packaging picnics in the cello casing, various meat packers interviewed agreed it was in line with other methods.

## Cudahy Signs Contract With CIO Union

Cudahy Packing Co. this week signed a two-year contract with the CIO United Packinghouse Workers calling for an 11c hourly wage increase for 10,000 employees in ten plants. The agreement is similar to those already reached by the unions with Swift & Company, Armour and Company and other leading meat packers.

## No Fat Salvage in Sight

The National Renderers Association reports that there is little likelihood that the government will re-establish the household grease salvage plan used in the last war. There is believed to be no need for such action in view of the adequate supply of tallows and greases.



CUSTOMER EXAMINING CUT  
WRAPPED IN CELLO CASING



WASTE OF LABOR MAY OCCUR AT MANY POINTS ON FLOOR.

# Study Shows Big Differences in Hog Killing Performance

**O**NLY three more men in the killing gang and 150 more hogs killed per hour is the rather startling difference between the production performances in one plant and another, as revealed in a study of hog killing operations conducted recently by THE NATIONAL PROVISIONER. The plants are employing the same general methods in their killing operations, although the equipment in the efficient plant is newer.

This article will review the results obtained in four pork plants where operations have been closely observed in an effort to bring out some of the reasons why some plants are more efficient than others and, at the same time, give the hog slaughterer a general basis for comparing his own killing floor operations with others.

To be valid, it is realized that comparisons must be made between similar operations. Consequently, in this study, all yard work, viscera processing, head working, sterilizing and hog cooler loading operations have been excluded. The study is confined to the operations beginning with shackling and ending with

the stamping of the primal cuts with the MID inspection legend.

While some pork houses operating under state and city inspection have been studied, the data on these have been excluded from the comparative table. By confining the statistical comparison to similar killing operations, it is believed that a fairly accurate picture can be presented.

It is realized that in some instances the space available and the construction of the plant limit the methods which can be used there. A case in point is the packinghouse (Plant B in the table) which must employ a U-shaped scalding tub and station workers at each of the turns to pole the hogs around them. Labor charges resulting from limitations in the layout continue for each and every operating day and, when totaled on a monthly or yearly basis, may be great enough to justify a capital expenditure to remedy the defect.

A study of the table reveals that Plant A, with a killing gang of 55 men, slaughters 300 hogs per hour, while Plant D, with three additional men, can process 450 head per hour. The difference between results in these two plants does not lie in the basic methods employed in them; Plants A, C and D all employ a depilator as well as conventional scalding-dehairing.

Based on the observations of THE NATIONAL PROVISIONER, it is believed there are two causes of low efficiency in Plant A: poor scalding and dehairing and poor layout of the overhead conveyor system. It should be noted that Plant A uses 11 shavers. If so many are necessary to bring carcasses up to MID standards, it is rather evident that scalding and dehairing are being done poorly. The scalding tub in Plant A, placed in a convenient but very short corner, is only 20 ft. long. While not included in this study, another pork plant visited recently requires only four shavers for 250 head per hour (scalding tub is 50 ft. long). Two shavers work on the lower part of the hog and two on the upper; these latter remove the eyelids. According to the superintendent the plant is complimented by the MID staff there for the cleanliness of its carcasses.

It will be noted in the table that



Plant B, also having a 300-head per hour kill rate, needs only nine shavers although it does not have a depilator. Use of the latter equipment should lessen the need for shaving. Plant C employs eight shavers to handle 350 hogs per hour, working at almost double the rate of Plant A.

An indication of the low efficiency of the scalding and dehairing operation at Plant A is found in the fact that the toenails are removed from only a few of the hogs coming down to the gambrelling table. When scalding and dehairing are done properly, only a small percentage of the hogs require toenail removal. In Plant A one man was needed to remove the front foot nails and another for the hind foot nails.

In Plant C, which had a 40-ft. scalding tub and a new hog scraper, no operator is needed for toenail removal and the job is done on the gambrelling table in the case of the few carcasses needing such treatment.

To round out the comparison on shaving it should be noted that the plants covered by the study have the following rates per man hour: Plant A, 27.25; Plant B, 33.33; Plant C, 43.75 and Plant D, 45.

Improper use of partial singers and failure to employ automatic singeing cabinets is a point noted in the survey. A short stationary singer is frequently used to clean the ham and crotch sections of hogs passing on the chain. In many cases it is noted that only the upper part of the hock and feet are subjected to the flame, defeating the major purpose of the device. While it is conceded that hand singeing must be used in some plants because of the layout, failure to use singeing cabinets more generally is regrettable.

In one plant studied—none of those covered in the table uses a cabinet—the hand singe operator was able to do a good job. In this plant the hogs travel down to a stopper in the overhead conveyor, which continues downward beyond the singer's station and feeds into the finger conveyor carrying the hogs through the balance of the killing operations. By means of a spring arrangement operated by a hand cord, the singer allows one hog to pass to his station and, at the same time, permits the singed carcass to pass on to the finger conveyor. There is ample space at the singer's station so he can deflect his flame into open space if the killing conveyor is stopped. The singer can give each hog its proper singe, reducing the need for shaving. At the same time he regulates the flow of hogs to the killing floor. If the number of hogs scalded and dehaired temporarily exceeds the volume the gang can handle, he holds them at his station.

In questioning operating personnel about the failure to use singeing cabinets, the answer most frequently received is that the danger of over-singeing hogs is too great at times when the chain is stopped. However, in one plant visited a singeing cabinet was noted that should be adaptable to most operations. In this packinghouse the

## KILLING FLOOR PERFORMANCE IN FOUR PLANTS

OPERATION	PLANT A Workers	PLANT B Workers	PLANT C Workers	PLANT D Workers
Shacklers .....	2	2	2	2
Stickers .....	2 (one braces hogs)	1	1	1
Droppers .....	1	1	1	1
Scalding .....	3 (20-ft. tub)	3 (U-shaped tub)	2	3
Gambrel .....	3	3	3	4
Gam stick feeders			1	1
Toenails .....	2	1		1 (and snout band)
Conveyor feeder.				1
Bung man .....	1 (places cotton)			
Toes .....	1 (trims front)			1 (and feed convey.)
Snout .....				1 (cotton in snout)
Depilator .....	3		1 (snout)	2
Peelers .....	6		3	5
Toes .....			1	
Singer .....		1		1
Shavers .....	8	5	6	8
Shavers .....	2 (hind feet and belly)			
Headers .....	2	1	2	2
Head shavers ..	1	1	1	1
Breast opener ..	1	1	1	1
Opener .....	1	1	1	1
Shavers .....		2 (reshavers, trim bruises)		
Bung droppers ..	1	1	1	1
Viscera snatchers	2	1	2	2
Pizzle .....				1 (pops kidney)
Trimmer .....		1	1	1
Spreader hooks ..	1	1	1	1
Splitters .....	3	2	2	3
Kidney popper ..	1 (removes hooks)	1 (removes hooks)	1 (removes hooks)	
Hook remover ...				1 (assists scaler)
Neck trim .....	1	1 (removes heads)	1	1
Final trim .....	1	1	1	1
Ham facer .....	1	1	1	1
Leaf puller .....	1	1	1	2
Gut fat .....	1	1	1	1
Neck washer ....	1	1	1	1
Trimmer .....			1	1
Scaler .....	1	1	1	1
Stampers .....	1	1	1	2
TOTAL .....	55	38	43	58
Kill per hour....	300	300	350	450
Kill per man per hour .....	5.45	7.89	8.13	7.76

The above figures represent best performance when average butchers are being killed. Lower rates prevail when heavier hogs are being slaughtered.

singe cabinet tender is an operator who also removes the front toenails on hogs requiring this attention. The flow of hogs is conveyORIZED from the gambrelling station. During stoppages of the chain the operator closes the gas feed lines, a simple operation.

The operation of tending a singer could be assigned to an operator such as the eyelid trimmer or front toe trimmer who is located close to the place

where the singeing operation is done.

In this plant the hog travels through a hoop singer. As he moves forward the gambrel trolley opens the gas feed and it remains open until the trolley has cleared the feed control lever. The singe given each hog is uniform. The snouts are cleaned by three burners on a bottom cross bar running to both sides of the hoop. The cross bar can

(Continued on page 15.)

# REJUVENATE YOUR DEHAIRER WITH "BOSS" BELT SCRAPERS

## PERFORM DEHAIRING OPERATIONS AT TOP EFFICIENCY

If your dehairer shows evidence of fatigue or ejects carcasses nicked and bruised, the scrapers are either too limber or too stiff. Rejuvenate with a new set of Boss Belt Scrapers, and watch the improvement in performance.

### BOSS BELT SCRAPERS ARE UNIFORM

Boss Belt Scrapers are all alike, but there is no belt scraper like the "BOSS". Blades are of special hardened steel, die cut and die formed for uniformity. Our special manufacturing process, which involves heat curing, molding and covering under hydraulic pressure guarantees uniformity, resiliency and stamina of the belt.

### BOSS BELT SCRAPERS ARE RESILIENT

For efficient dehairing it is imperative that belt scrapers maintain exact and even pressure. Stiff scrapers scratch and nick. Limber scrapers fail to dehair. Resiliency is an important product of our special manufacturing process.

### BOSS BELT SCRAPERS HAVE STAMINA

Another important product of heat curing under pressure is the tough, long lasting belt achieved by this special process. Boss Belt Scrapers are known throughout the industry for *Uniformity, Resiliency and Stamina.*



Boss Belt Scraper No. 65  
available in 4" and 5" sizes.

## DO YOU NEED A LITTLE "KNOW HOW"?

*Best Buy Boss*



Order a reserve set of Boss Belt Scrapers today! Attached to your invoice you will find a sheet containing complete instructions for the proper scalding and conditioning of hogs for best dehairing results.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



# PROCESSING *Methods*

## Chili Mac and Goulash

A midwestern packer with a canning department asks about two specialty items which have been described on this page. He writes:

EDITOR, THE NATIONAL PROVISIONER:

Several years ago you published formulas for two canned meat items—beef goulash and chili macaroni or chili mac. We are now interested in this information and wonder if you would make it available to us?

The following formulas are on a small scale and should be used for experimental purposes.

Tasty beef goulash may be made as follows:

Take 24 lbs. lean beef chucks and cut the meat into squares. There should be about 20 pieces to the pound, making 480 square pieces. Roll the meat thoroughly in 12 oz. of paprika and after that roll in:

12 oz. rice or potato flour  
6 oz. salt

Place meat in a large roasting pan with hot lard and fry in the oven at 400 degs. F. for 30 to 35 minutes, stirring occasionally. Add:

8 lbs. ground fresh onions  
1/2 oz. ground white pepper  
1/2 oz. ground fresh garlic  
2 oz. salt  
1 1/2 oz. caraway seed  
1/4 oz. ginger

Stir and allow the seasoned mixture to simmer for 5 minutes. Remove from pan and place in double-jacketed kettle (220 degs. F.) and add:

8 qts. tomato juice  
1 1/2 gals. boiling water

Cook for 35 to 40 minutes and remove floating fat. Weight of meat and sauce after first cooking should be about 40 1/2 lbs. Pack hot, apply vacuum and seal. Pack an average of 12 pieces of meat per can and allow 1/4 in. from top.

Sterilize at 250 degs. F. for 1 hour 25 minutes. This formula will pack 40 16-oz. cans. The entire cooking operation can be carried out in the double-jacketed kettle, but the flavor is better if the meat is oven fried first.

**CHILI MAC:** This is a nice product for the canner who is already producing chili con carne. The yield is especially favorable due to the use of macaroni.

Cook 25 lbs. egg shell macaroni in boiling water with 10 oz. salt. After 8 to 10 minutes cooking, remove and cool in running cold water and drain.

Meat ingredients for this product are:

20 lbs. beef chucks  
20 lbs. beef trimmings

## Preparing Gelatine

Steam injection should never be used to heat a gelatine solution which is to be used in loaf or other meat products. Overheating is a sure way of spoiling the material.

The first step in making a good clear gelatine solution is to decide on the strength required and figure the proportions accordingly, using 1 lb. of commercial gelatine for every 4, 5, 6 or 7 lbs. of water. (Thinner solutions may be made satisfactorily.) Put the desired

amount of cold water in a bucket or tub and pour the dry gelatine slowly and evenly over the water. Let it stand until all the water has been absorbed by the gelatine and then heat the mixture carefully by placing the container in a tub containing hot water.

Temperature of the gelatine solution should not be raised above 160 degs. or binding power may be lost. Where large amounts of gelatine are required, the use of a steam-jacketed kettle is recommended for preparation.

Remember that gelatine is a perishable product and, under certain conditions, provides a good medium for bacterial growth. It should be used as soon as possible after preparation and should not be held overnight for use the next day; always keep it under refrigeration if it cannot be employed immediately. A little salt, sugar and vinegar may be added to gelatine to take away the flat taste.

## Good Pork Sausage Wins Repeat Orders

Expansion of sales for any sausage product must be based on consumer satisfaction. Such satisfaction is determined by the taste appeal and quality of the sausage products purchased.

During the fall months special advertising and sales effort is often used to promote pork sausage. It is especially important that the operating department back up this effort by turning out product of consistently high quality.

Pork trimmings intended for use in pork sausage should be strictly fresh, since the use of fresh trimmings insures retention of the original color in the finished sausage. Quality of the finished sausage depends to a large extent upon selection of the trimmings used. Some portions of the hog furnish trimmings which are much more palatable than those from other portions.

Ratio of fat to lean also has a decided bearing upon the taste, texture and tenderness of the sausage. A judiciously fat sausage is better from this standpoint than a decidedly lean sausage. However, it is possible to make a very palatable lean sausage if the choicest pork trimmings are used. Selection of the trimmings is very important and should be watched carefully by the sausage foreman.

In some sections of the country, the trade demands a white colored, fat pork sausage; in other sections, a lean and bright colored sausage. These are factors which each manufacturer will have to determine for himself in accordance with local trade conditions.

Plants operating under the jurisdiction of the Bureau of Animal Industry are limited to the use of trimmings having a maximum of 50 per cent trimmable fat.

The first step in manufacture of pork

sausage is hashing or chopping the meat. Hashing places the material in condition for easy mixing with the spices. Special attention should be directed to keeping knives of hashers sharp to minimize crushing the meat and also to keep temperature of meat as low as possible.

It is advisable to perform this and subsequent operations in a cooler so that all machines are cool and meat is not warmed up through contact with warm metal. Hashed or chopped pork trimmings are placed in a mixer with salt, pepper, and sage (or any other spices which may be used), and the meat is thoroughly mixed with these ingredients.

Formulas naturally vary greatly. However, every formula contains salt, pepper, usually sage, and sometimes mace, and the following are characteristic proportions for each 100 lbs. of meat:

1 lb. 12 oz. to 2 lbs. salt  
2 oz. sage  
7 oz. pepper  
1 oz. mace

Black pepper will darken pork sausage, and for this reason white pepper is recommended. Use of sage in fresh pork sausage varies widely and is determined entirely by consumer demand in each locality. Some localities want sausage highly flavored with sage, whereas other localities want sausage lightly flavored, and some want no sage at all. These are factors which should be carefully watched.

In addition to the spice ingredients already mentioned, there may be added to each 100 lbs. of meat:

8 oz. of sugar  
1/2 oz. savory  
1/4 oz. cardamon  
1 oz. ginger

Use of a small quantity of sugar is said to brighten color of sausage. Cloves and nutmeg are also sometimes used.

It is essential that all spices be of uniform quality and carefully weighed for each batch of sausage in order to insure uniformity of production. Where a bright color is more important than flavor, oil of spice may be used instead of natural spice. Paprika also gives a pleasing color to pork sausage.

## What To Do with Hams That Are Too Salty

Can anything be done to reduce the saltiness of hams which have been cured in pickle of too high strength?

If thorough soaking and washing does not reduce the salt content to an acceptable level there is little that can be done with the product in its regular form. Of course the hams could probably be moved as second or third grade at a discount but this would be risky since it might affect the reputation of the packer's regular brands.

The meat can best be used in sausage after boning. When used in making meat loaves, luncheon meat, minced ham or similar products it should be combined with fresh meat with the addition of very little, if any, salt. A small supply of hams could be used up in this manner and some return realized.

# NEVER FAIL

... for  
taste-tempting  
HAM  
FLAVOR

## Pre-Seasoning 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



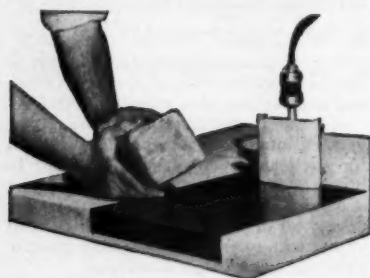
"The Man You Know"

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IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO



## This V-S SEALER for Heat-Seal Casings and Wraps — does a better job —cuts costs

Save up to 2" of casing, eliminate all casing tying, make a handsome package in less time! You can do all these things with a Great Lakes V-S Sealer that neatly seals casing ends in less than a second.

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A new unit to help you fill demand for consumer packages at lowest cost!



No. HS-2 enclosed heating unit, polished face, insulated construction, steel shank, hardwood handle, heavy cord. You get all these features, plus practical design, in this typically fine piece of Great Lakes equipment at only \$9.50 each. Write!

Enclosed heating element with 3-way switch gives low heat for standby, regular heat for ordinary sealing, extra high heat for fast sealing or unusual conditions. Aluminum faceplate on heater covered by Teflon plastic to transmit heat rapidly and speed sealing. Unit mounted on stainless steel base for table mounting. Sealer is built for long life and perfect service, yet priced amazingly low at \$24.50 each. Use for casings, wraps or package sealing. Order now!

## GREAT LAKES STAMP & MFG. CO.

2500 Irving Park Rd., Chicago 18, Ill.

## Army Must Buy American

Senate and House conferees on the appropriation bill have agreed on the McCarran amendment directing the Army to buy all its meat, other food and clothing in the United States except to the extent that satisfactory quality and sufficient quantity cannot be procured at U. S. market prices. The amendment was sponsored by the Western States Meat Packers Association and the American National Livestock Association. The language of the amendment in regard to the subsistence of the Army for fiscal 1951 follows:

"Provided further that no part of this or any other appropriation contained in this chapter shall be available for the procurement of any article of food or clothing not grown or produced in the United States or its possessions, except to the extent that the Secretary of the Department concerned shall determine that a satisfactory quality and sufficient quantity of any articles of food or clothing grown or produced in the United States or its possessions cannot be procured as and when needed at U. S. market prices and except procurements by vessels in foreign waters and emergency procurements or procurements of perishable foods by establishments located outside the continental United States, except the territories of Hawaii and Alaska for the personnel attached thereto. Provided further, that nothing herein shall preclude the procurement of foods manufactured or processed in the United States or its possessions."

## Effects of Home Freezers on Locker Plants

About three-fourths of the home freezer owners in Arizona depend on locker plants for storage and other services, according to a report issued recently by the USDA Production and Marketing Administration. The report is based on a survey to determine the effect of expanded use of home freezers on locker plant operation.

The report shows that about one-half of the locker renters cancelled their lockers when they bought home freezers. However, 23 per cent of those who previously had not used lockers acquired locker space after buying home freezers. The study revealed that freezer owners who also rented locker space used the locker for bulk storage for quantity purchases, and used the home freezers to hold assorted foods to meet short-time needs.

According to the report, some Arizona locker plants sold large amounts of meat and commercially frozen foods to home freezer owners by offering near wholesale prices on quantity purchases. Over three-fifths of home freezer owners in Arizona package considerable quantities of frozen foods at home.

About three-fifths of the home freezer owners in the Arizona study depend on locker plants for various processing

services whether they rent locker space or not. These services include cutting, wrapping, and freezing meat items; slaughtering, sausage making, curing and smoking, poultry processing, and freezing of fruits and vegetables.

### Lay Cornerstone for Meat Cutters New Headquarters

The cornerstone of the \$500,000 headquarters building of the Amalgamated Meat Cutters and Butcher Workmen of North America (AFL) was laid this week. Earl W. Jimerson, president, and Patrick E. Gorman, secretary-treasurer, presided at the ceremony which was attended by delegates from 47 local affiliated local unions.

Located at Sheridan rd. and Diversey ave., Chicago, the building occupies a 91x155 ft. site. The structural steel work has been completed and workmen are now setting the exterior of white Bedford limestone.

The growth of the union is evidenced by its current reported assets of \$4,500,000.

### Meat Quiz at Fair

According to an interview survey made by the National Live Stock and Meat Board at the Iowa State Fair last week:

Forty-one per cent of the farm people of Iowa and 37 per cent of the town and city people eat meat for breakfast.

Ninety-six per cent of Iowa farm people and 88 per cent of the town and city folk use lard in their homes.

Sixty-seven per cent of the farm people of Iowa use locker plants for storing meat and 30.7 per cent of the town and city people employ such service.

### Livestock Loss Claims

The Kennett-Murray livestock buying organization announced this week that it has completed arrangements for the free handling of claims against carriers for loss and damage to carload shipments of livestock shipped from any of its buying offices. In announcing the service R. J. Colina stated that it is the aim of the organization to minimize shipping losses by giving packers the benefit of expert handling and claim technique.

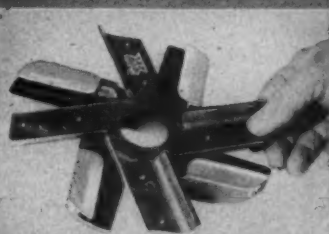
Complete details of the plan will be available at all Kennett-Murray offices within the next few days.

### Hog Killing Study

(Continued from page 11.)

be moved up or down to conform to the type of hogs being killed. It also is set to revolve forward whenever hit by the snout of a hog who is bigger than anticipated. As the bigger hog moves forward he tilts the burner cross bar, deflecting the flame away from his ears. As he clears the bar, counterweights pull it back into position. This arrangement could be employed in most houses except houses that intermix heavy sows and stags with light butchers.

**NOW! ... CUT MORE THAN 400,000 LBS.**



**TRIUMPH KNIFE  
C-D  
TRIUMPH PLATE**



Write for free SPEC O  
SAUSAGE GRINDING POINTERS  
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**OF MEAT ... TESTS BY  
LEADING PACKERS PROVE  
THE C-D TRIUMPH PLATES  
and KNIVES STILL CHAMP!**

**\* TEST PROVED TRIUMPH KNIFE!**

More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist ... locks the blade ... releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR!—SO SIMPLE TO CLEAN!

\* NAMES ON REQUEST.

**GUARANTEED TRIUMPH PLATES!**

C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN  
GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

**SPECO, INC.**

DEPT. NP62

## PROTECT YOUR MEATS IN TRANSIT

with the dependable  
**COLDMOBILE  
TRUCK REFRIGERATOR**

**\$949.00\***



COLDMOBILE's new Model "L" provides trouble-free, low-cost truck refrigeration. Weighing only 350 lbs., this self-contained unit occupies no valuable payload space, has only one moving part and requires no preventive maintenance because there is nothing to grease or oil. Temperature is thermostatically controlled and defrosting is fully automatic. Entire unit is fully charged and run-in tested at factory. Installation is simple and no refrigeration skill is required. Write for particulars.

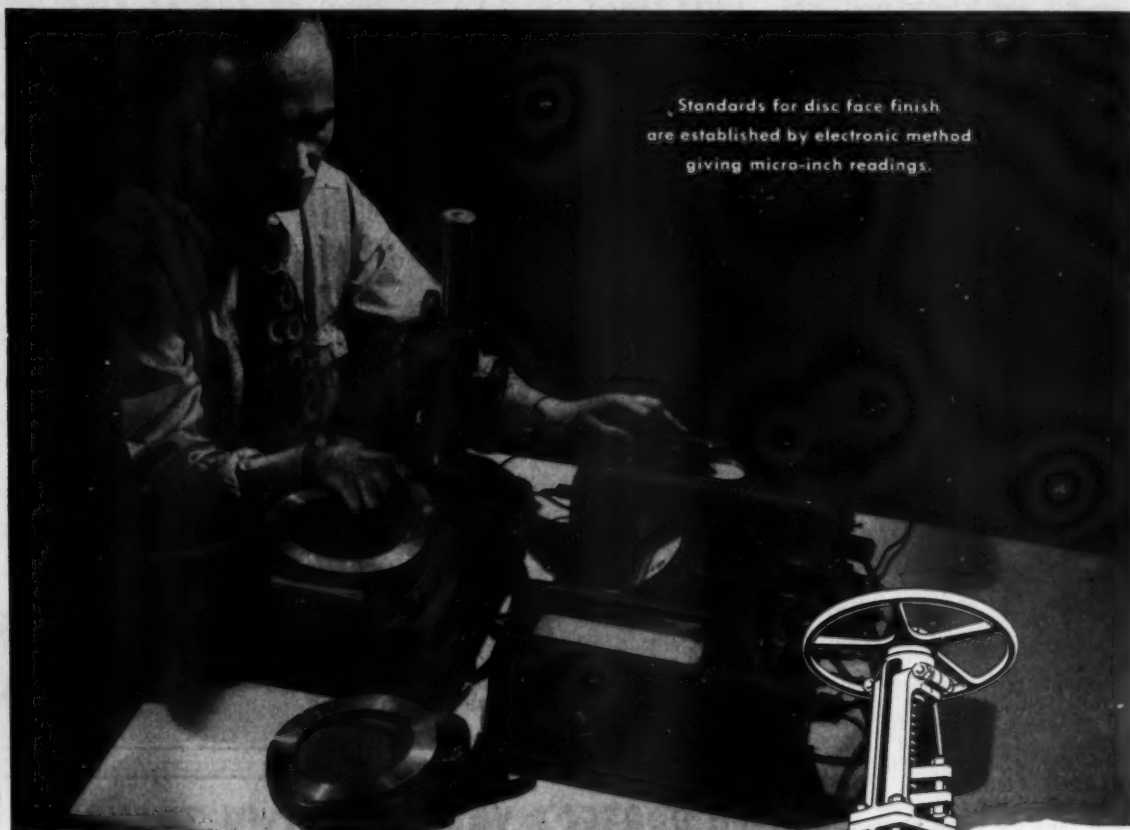
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DEALERS IN ALL PRINCIPAL CITIES



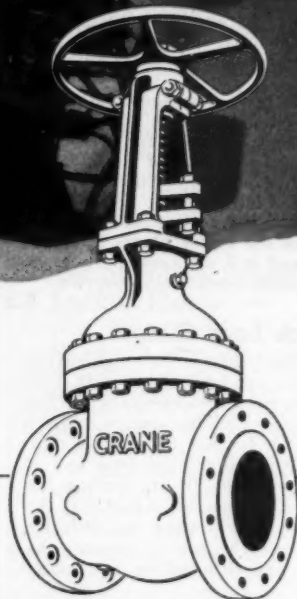
More **CRANE VALVES** are used than any other make



Standards for disc face finish  
are established by electronic method  
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### How **CRANE** controls quality to the Micro-Inch to cut your valve costs

Surface finish of a valve's working parts has a lot to do with its wear resistance and operating efficiency. A correct finish means a tighter-seating valve, easier operation, greater ease of maintenance. In Crane Quality valves, the surface finish of machined parts is measured and controlled to rigid limits. The standards for quality control of surface finish are determined by the most scientific methods as shown above. Yes, nothing is overlooked to make Crane Valves the lowest-cost valves in the long run. *That's Crane Quality!*



Precise quality control of materials, design, and manufacturing—to the highest degree in the industry—makes Crane valves the lowest cost valves in the long run. On steam service, oil and oil vapor lines, for example, you'll find Crane Steel Gate Valves a sure remedy for high maintenance costs. Talk it over with your Crane Representative.

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## PERSONALITIES

### and Events

#### OF THE WEEK

►Weil Packing Co., Evansville, Ind., has reached an agreement with United Packinghouse Workers, CIO, under which employees receive a wage increase of 8c per hour for the period August 14 to October 30; an additional 2c an hour from October 30 to December 31, and another 1c from January 1, 1951 to the contract's expiration on August 11, 1951.

►Wm. Schluderberg-T. J. Kurdle Co., Baltimore, has announced the opening of a new buying station at Wye Mills, Md.

►Robert W. Veitch is the new head of the beef, veal and lamb department for Swift & Company at Watertown, S. D. He was transferred from St. Joseph, Mo.

►The G. H. Dunlap Jr. Co., Chicago provision brokers, has announced the addition of a by-products department, to be under the direction of Henry E. Bender, formerly of the Henry E. Bender Co., by-products broker. The department will deal in tallows, greases and fats and oils. Bender has been active in by-products work for 17 years.

►Educational meat exhibits installed by the National Live Stock and Meat Board were featured in recent weeks at the Iowa, Minnesota, and Ohio state fairs. For the week beginning September 3, the Board's exhibits will be shown at the Indiana, California, Michigan and Nebraska state fairs.

►Mrs. C. W. Dieckmann, widow of the late Charles W. "Old Timer" Dieckmann, passed away at Chicago last week.

►Gustave Pollack, president of the Stockyards Packing Co., Chicago hotel and restaurant supply house, recently celebrated his fiftieth anniversary with the company.

►Damage was only minor as a result of a smokehouse fire at the M&M Packing Co., Iola, Kans.

►On the occasion of its silver anniversary—1925 to 1950—the Albany division of the Tobin Packing Co., Albany, N. Y., used full page newspaper advertising to tell the community about its million dollar building program (already reported in THE NATIONAL PROVISIONER) and about the meat processing developments, such as "Tenderized" hams, fostered by the firm during its first quarter-century.

►Paul Walsh of Lubbock and Elmer Rabin of Los Angeles will be president

and vice president respectively of the new Tri-State Packing Co. which plans to build a \$400,000 packing plant at Amarillo, Tex. The federally inspected plant will have a capacity of 350 cattle per day and is being designed by Henschien, Everds & Crombie, Chicago. The main building will be approximately 190 x 200 ft. and will include about 30,000 sq. ft. of floor space. The firm will be a carlot shipper of dressed cattle. Walsh was formerly associated with the Cudahy Packing Co. and has been active in feeding operations in recent years; Rabin has recently been manager of the Kern Valley Packing Co. at Bakersfield, Cal.

►Ferdinand Wieber, sr., 95 years old, who founded the meat wholesaling firm of F. Wieber & Sons, died at Houghton, Mich., this week. Wieber retired several years ago and the Houghton business has been carried on by his sons. Wieber had been a customer of Swift & Company since 1895, signing his first contract with the late G. F. Swift, sr.

►Dick Banbury, formerly southeastern sales manager for Oscar Mayer & Co., recently joined the staff of the Fred Burns Company, food brokers of Atlanta, Ga.

►George C. Briggs, assistant vice president of Armour and Company, died August 26 at Santa Ana, Cal. Funeral services were held August 29 at Shreveport, La., his home town. Briggs was associated with the Armour fertilizer division, Atlanta, Ga., at the time of his death. He was general manager of

Armour branch houses from 1933 to 1947. He joined the company in 1913 at the Shreveport branch house as a student salesman.

►Penn Meat Packing Co. has been incorporated in Philadelphia to engage in slaughtering, processing and dealing in meat and by-products.

►Louis C. Hageman, vice-president of the Luer Packing Co., Los Angeles, has been elected president of the Los Angeles control of the Controllers Institute. Packing company executives who have been elected or re-elected directors of Institute controls in their respective cities include: R. D. Gower, comptroller, George A. Hormel & Co., Austin, Minn.; R. N. Peck, treasurer and comptroller, Tobin Packing Co., Inc., Rochester, N. Y., and T. C. Redman, assistant comptroller, Swift & Company, Chicago. Established in 1931, the Institute is a non-profit organization of controllers and finance officers from all lines of business. The total membership exceeds 3,500.

►F. R. Williams, plant auditor for Swift & Company at St. Joseph, Mo., has been transferred to a similar post at Kansas City, while C. R. Clark of Harrisburg succeeds Williams at St. Joseph.

►North River longshoremen at New York last week refused to unload cargoes of Polish hams from two American freighters, both operated by the United States Lines. There were 2,000 cases of hams on the two ships. The longshoremen also stepped up their drive against



ONE FEATURE OF ARMOUR DAY at the Chicago Fair of 1950 was the contest in which kids gobbled two hot dogs and downed a soft drink. First to finish was the lad at the right. He quickly pocketed his prize money and set off to see more of the fair.

# Custom's

## TIMELY TIPS

### A CURE FOR LAGGING YIELDS

We continue to get letters from packers in which they go into great detail regarding their curing methods. They are puzzled because even though they carefully follow the same procedure for different products, the results vary to an alarming degree.

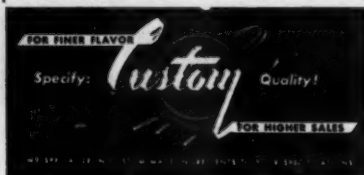
We have stated before in "Timely Tips" that there is no such thing as a "cure-all" but many packers continue to operate under the delusion that there is. One packer who was enjoying particularly good luck with his cured hams complained that the same cure used in making Dried Beef Loaf was far from satisfactory and that at best, he was getting no better than 78% yield.

We feel that special products require special cures. One of the special cures we have developed is CUSTOM SPECIAL DRIED BEEF CURE. Putting this special cure to work in place of the basic cure he had been using resulted in a marked improvement in both flavor and appearance, cut his curing time, and shot his yield up to a better than 88% average. By keeping his product the same in every way and changing only the cure, this packer had materially increased his yield and has reported doing about 400% more business on this improved item than previously.

Why not follow this wise packer's lead and bring your particular curing problem to CUSTOM? We are in a position to develop Special Cures for any or all of your products. Write us today . . . give us the details and let our experts work out the solution to your special problem. If the problem is too complicated for long distance solving, see the CUSTOM field man on his next trip.

**Custom Food Products, Inc.**

701-709 N. WESTERN AVENUE  
CHICAGO 12, ILLINOIS



Russia and her satellites by distributing leaflets calling on the public to boycott all Russian goods.

►Harold F. Morris, manager of the Swift & Company plant at Hallstead, Pa., since December, 1944, has been appointed manager of the New England Dressed Meat and Wool Co. at Somerville, Mass. Morris will assume his new duties September 5. At the same time, W. C. Haase, who has been manager at Somerville, will assume new duties at the United Dressed Beef Co., another Swift associate company at Brooklyn, N. Y. Haase will become manager there upon retirement of Homer Price about November 1. Morris is a native of Chicago. He entered the beef cutting department of Swift at Chicago in 1924. In 1930 he went to the beef department of the G. H. Hammond Co., and two years later was transferred to the general office in the beef, lamb and veal department. Morris was assigned in 1937 to the eastern division of the beef, lamb and veal department handling sales promotion for the entire East Coast and continued there until 1944 when he was made manager at Hallstead. All of Haase's 36 years of service with Swift have been in the beef, lamb and veal business. He worked in Swift plants at Chicago, New York, St. Paul, St. Joseph, Omaha, St. Louis, and Kansas City. Haase was assistant manager of New England Dressed Meat & Wool in 1926, and also from 1929 to 1932. He managed the Buffalo, N. Y. plant from 1927 to 1928. From 1934 to 1944 Haase was head of the eastern division of the company's beef, lamb and veal business and from 1944 to 1949 was in Chicago as head of the company's lamb division.

►A new sausage plant will be constructed at 158 College ave., Elmira, N. Y., by Casimir Zamiara of Rochester, N. Y., and his two sons, William and Stanley. The 32x80 ft. structure will house both retail and wholesale business. Casimir Zamiara established a sausage plant in Rochester many years ago and operated it until 1945 when he sold the business to his son, Casimir, Jr.

►J. F. Schneider & Son, Inc., Middlesboro, Ky., has filed suit against members of the Kentucky State Park Commission, asking that they pay the firm \$5,900 spent in getting ready for a condemnation suit which never materialized. The commission at one time planned to acquire the property for the Cumberland Gap National Park.

### Stahl-Meyer Has Weekly Television Program

Stahl-Meyer, Inc., New York city, is one of the sponsors of a new television show, to be viewed Fridays from 1 to 1:30 p.m. over WJZ-TV, to be given by Mrs. Dione Lucas, noted cooking authority. A graduate of the world famous Cordon Bleu restaurant-school in Paris, Mrs. Lucas came to New York in 1942 and started the Cordon Bleu restaurant-school at 3 E. 52nd st., New York. Another sponsor of the half-hour program is the H. C. Bohack food chain.



MODERN MACHINE SHOP and supply crib being installed at the plant of Wm. Davies Co., Chicago, are being planned by plant superintendent James McMahon (left) and M. J. Loughlin, chief engineer. Loughlin recently joined the Davies organization after serving as mechanical trouble shooter for Hygrade Food Products Corp.

### Flashes on Suppliers

GLOBE PRODUCTS-HEAT SEAL CORPORATION: The merger of the Heat Seal-It Co. of Philadelphia, maker of heat sealing equipment and the Globe Products Manufacturing Co., producers of machine tools and specialties, Los Angeles, was announced recently. The new firm will be known as Globe Products-Heat Seal Corp., and will maintain plants and offices in both cities. H. L. Reitzes, former head of the Heat Seal-It firm, and vice president of the new firm, will be in charge of sales and promotion. Under the new management, the current Heat Seal line, including foot-operated and automatic high-speed sealing machines, as well as bag making models, will continue in production.

AMERICAN CAN COMPANY: Canco's new Milwaukee plant, with a rated productive capacity of 700,000,000 containers a year, has been placed in operation. To employ more than 1,000 men, the modern one-story structure is located on a 70-acre plot and provides 500,000 sq. ft. of floor space. It will supply containers for canners in Wisconsin and neighboring states.

WEATHERPROOF FIBRE BOX GROUP: This voluntary, not-for-profit organization was formed recently by producers of corrugated and solid fibre containers who deemed it necessary to organize in order to expedite production of boxes needed by the military and other government departments during the present emergency. John V. Spachner, executive vice president of Container Corporation of America, Chicago, was elected chairman.

EXTRUDERS, INC.: Appointment of R. G. Kress as sales manager of a newly formed Polyethylene division has been announced by J. H. Farber, secretary-treasurer and general sales manager of this Culver City, Calif. firm. Kress, who is vice president of the company, will also continue as plant and product development manager. Extruders has developed a line of Polyethylene film products for use in meat packing.

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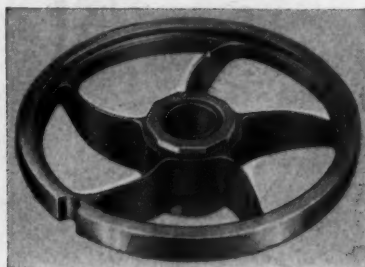
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764, 768, 772, 776, 780, 784, 788, 792, 796, 800, 804, 808, 812, 816, 820, 824, 828, 832, 836, 840, 844, 848, 852, 856, 860, 864, 868, 872, 876, 880, 884, 888, 892, 896, 900, 904, 908, 912, 916, 920, 924, 928, 932, 936, 940, 944, 948, 952, 956, 960, 964, 968, 972, 976, 980, 984, 988, 992, 996, 1000, 1004, 1008, 1012, 1016, 1020, 1024, 1028, 1032, 1036, 1040, 1044, 1048, 1052, 1056, 1060, 1064, 1068, 1072, 1076, 1080, 1084, 1088, 1092, 1096, 1100, 1104, 1108, 1112, 1116, 1120, 1124, 1128, 1132, 1136, 1140, 1144, 1148, 1152, 1156, 1160, 1164, 1168, 1172, 1176, 1180, 1184, 1188, 1192, 1196, 1200, 1204, 1208, 1212, 1216, 1220, 1224, 1228, 1232, 1236, 1240, 1244, 1248, 1252, 1256, 1260, 1264, 1268, 1272, 1276, 1280, 1284, 1288, 1292, 1296, 1300, 1304, 1308, 1312, 1316, 1320, 1324, 1328, 1332, 1336, 1340, 1344, 1348, 1352, 1356, 1360, 1364, 1368, 1372, 1376, 1380, 1384, 1388, 1392, 1396, 1400, 1404, 1408, 1412, 1416, 1420, 1424, 1428, 1432, 1436, 1440, 1444, 1448, 1452, 1456, 1460, 1464, 1468, 1472, 1476, 1480, 1484, 1488, 1492, 1496, 1500, 1504, 1508, 1512, 1516, 1520, 1524, 1528, 1532, 1536, 1540, 1544, 1548, 1552, 1556, 1560, 1564, 1568, 1572, 1576, 1580, 1584, 1588, 1592, 1596, 1600, 1604, 1608, 1612, 1616, 1620, 1624, 1628, 1632, 1636, 1640, 1644, 1648, 1652, 1656, 1660, 1664, 1668, 1672, 1676, 1680, 1684, 1688, 1692, 1696, 1700, 1704, 1708, 1712, 1716, 1720, 1724, 1728, 1732, 1736, 1740, 1744, 1748, 1752, 1756, 1760, 1764, 1768, 1772, 1776, 1780, 1784, 1788, 1792, 1796, 1800, 1804, 1808, 1812, 1816, 1820, 1824, 1828, 1832, 1836, 1840, 1844, 1848, 1852, 1856, 1860, 1864, 1868, 1872, 1876, 1880, 1884, 1888, 1892, 1896, 1900, 1904, 1908, 1912, 1916, 1920, 1924, 1928, 1932, 1936, 1940, 1944, 1948, 1952, 1956, 1960, 1964, 1968, 1972, 1976, 1980, 1984, 1988, 1992, 1996, 2000, 2004, 2008, 2012, 2016, 2020, 2024, 2028, 2032, 2036, 2040, 2044, 2048, 2052, 2056, 2060, 2064, 2068, 2072, 2076, 2080, 2084, 2088, 2092, 2096, 2100, 2104, 2108, 2112, 2116, 2120, 2124, 2128, 2132, 2136, 2140, 2144, 2148, 2152, 2156, 2160, 2164, 2168, 2172, 2176, 2180, 2184, 2188, 2192, 2196, 2200, 2204, 2208, 2212, 2216, 2220, 2224, 2228, 2232, 2236, 2240, 2244, 2248, 2252, 2256, 2260, 2264, 2268, 2272, 2276, 2280, 2284, 2288, 2292, 2296, 2300, 2304, 2308, 2312, 2316, 2320, 2324, 2328, 2332, 2336, 2340, 2344, 2348, 2352, 2356, 2360, 2364, 2368, 2372, 2376, 2380, 2384, 2388, 2392, 2396, 2400, 2404, 2408, 2412, 2416, 2420, 2424, 2428, 2432, 2436, 2440, 2444, 2448, 2452, 2456, 2460, 2464, 2468, 2472, 2476, 2480, 2484, 2488, 2492, 2496, 2500, 2504, 2508, 2512, 2516, 2520, 2524, 2528, 2532, 2536, 2540, 2544, 2548, 2552, 2556, 2560, 2564, 2568, 2572, 2576, 2580, 2584, 2588, 2592, 2596, 2600, 2604, 2608, 2612, 2616, 2620, 2624, 2628, 2632, 2636, 2640, 2644, 2648, 2652, 2656, 2660, 2664, 2668, 2672, 2676, 2680, 2684, 2688, 2692, 2696, 2700, 2704, 2708, 2712, 2716, 2720, 2724, 2728, 2732, 2736, 2740, 2744, 2748, 2752, 2756, 2760, 2764, 2768, 2772, 2776, 2780, 2784, 2788, 2792, 2796, 2800, 2804, 2808, 2812, 2816, 2820, 2824, 2828, 2832, 2836, 2840, 2844, 2848, 2852, 2856, 2860, 2864, 2868, 2872, 2876, 2880, 2884, 2888, 2892, 2896, 2900, 2904, 2908, 2912, 2916, 2920, 2924, 2928, 2932, 2936, 2940, 2944, 2948, 2952, 2956, 2960, 2964, 2968, 2972, 2976, 2980, 2984, 2988, 2992, 2996, 3000, 3004, 3008, 3012, 3016, 3020, 3024, 3028, 3032, 3036, 3040, 3044, 3048, 3052, 3056, 3060, 3064, 3068, 3072, 3076, 3080, 3084, 3088, 3092, 3096, 3100, 3104, 3108, 3112, 3116, 3120, 3124, 3128, 3132, 3136, 3140, 3144, 3148, 3152, 3156, 3160, 3164, 3168, 3172, 3176, 3180, 3184, 3188, 3192, 3196, 3200, 3204, 3208, 3212, 3216, 3220, 3224, 3228, 3232, 3236, 3240, 3244, 3248, 3252, 3256, 3260, 3264, 3268, 3272, 3276, 3280, 3284, 3288, 3292, 3296, 3300, 3304, 3308, 3312, 3316, 3320, 3324, 3328, 3332, 3336, 3340, 3344, 3348, 3352, 3356, 3360, 3364, 3368, 3372, 3376, 3380, 3384, 3388, 3392, 3396, 3400, 3404, 3408, 3412, 3416, 3420, 3424, 3428, 3432, 3436, 3440, 3444, 3448, 3452, 3456, 3460, 3464, 3468, 3472, 3476, 3480, 3484, 3488, 3492, 3496, 3500, 3504, 3508, 3512, 3516, 3520, 3524, 3528, 3532, 3536, 3540, 3544, 3548, 3552, 3556, 3560, 3564, 3568, 3572, 3576, 3580, 3584, 3588, 3592, 3596, 3600, 3604, 3608, 3612, 3616, 3620, 3624, 3628, 3632, 3636, 3640, 3644, 3648, 3652, 3656, 3660, 3664, 3668, 3672, 3676, 3680, 3684, 3688, 3692, 3696, 3700, 3704, 3708, 3712, 3716, 3720, 3724, 3728, 3732, 3736, 3740, 3744, 3748, 3752, 3756, 3760, 3764, 3768, 3772, 3776, 3780, 3784, 3788, 3792, 3796, 3800, 3804, 3808, 3812, 3816, 3820, 3824, 3828, 3832, 3836, 3840, 3844, 3848, 3852, 3856, 3860, 3864, 3868, 3872, 3876, 3880, 3884, 3888, 3892, 3896, 3900, 3904, 3908, 3912, 3916, 3920, 3924, 3928, 3932, 3936, 3940, 3944, 3948, 3952, 3956, 3960, 3964, 3968, 3972, 3976, 3980, 3984, 3988, 3992, 3996, 4000, 4004, 4008, 4012, 4016, 4020, 4024, 4028, 4032, 4036, 4040, 4044, 4048, 4052, 4056, 4060, 4064, 4068, 4072, 4076, 4080, 4084, 4088, 4092, 4096, 4100, 4104, 4108, 4112, 4116, 4120, 4124, 4128, 4132, 4136, 4140, 4144, 4148, 4152, 4156, 4160, 4164, 4168, 4172, 4176, 4180, 4184, 4188, 4192, 4196, 4200, 4204, 4208, 4212, 4216, 4220, 4224, 4228, 4232, 4236, 4240, 4244, 4248, 4252, 4256, 4260, 4264, 4268, 4272, 4276, 4280, 4284, 4288, 4292, 4296, 4300, 4304, 4308, 4312, 4316, 4320, 4324, 4328, 4332, 4336, 4340, 4344, 4348, 4352, 4356, 4360, 4364, 4368, 4372, 4376, 4380, 4384, 4388, 4392, 4396, 4400, 4404, 4408, 4412, 4416, 4420, 4424, 4428, 4432, 4436, 4440, 4444, 4448, 4452, 4456, 4460, 4464, 4468, 4472, 4476, 4480, 4484, 4488, 4492, 4496, 4500, 4504, 4508, 4512, 4516, 4520, 4524, 4528, 4532, 4536, 4540, 4544, 4548, 4552, 4556, 4560, 4564, 4568, 4572, 4576, 4580, 4584, 4588, 4592, 4596, 4600, 4604, 4608, 4612, 4616, 4620, 4624, 4628, 4632, 4636, 4640, 4644, 4648, 4652, 4656, 4660, 4664, 4668, 4672, 4676, 4680, 4684, 4688, 4692, 4696, 4700, 4704, 4708, 4712, 4716, 4720, 4724, 4728, 4732, 4736, 4740, 4744, 4748, 4752, 4756, 4760, 4764, 4768, 4772, 4776, 4780, 4784, 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6116, 6120, 6124, 6128, 6132, 6136, 6140, 6144, 6148, 6152, 6156, 6160, 6164, 6168, 6172, 6176, 6180, 6184, 6188, 6192, 6196, 6200, 6204, 6208, 6212, 6216, 6220, 6224, 6228, 6232, 6236, 6240, 6244, 6248, 6252, 6256, 6260, 6264, 6268, 6272, 6276, 6280, 6284, 6288, 6292, 6296, 6300, 6304, 6308, 6312, 6316, 6320, 6324, 6328, 6332, 6336, 6340, 6344, 6348, 6352, 6356, 6360, 6364, 6368, 6372, 6376, 6380, 6384, 6388, 6392, 6396, 6400, 6404, 6408, 6412, 6416, 6420, 6424, 6428, 6432, 6436, 6440, 6444, 6448, 6452, 6456, 6460, 6464, 6468, 6472, 6476, 6480, 6484, 6488, 6492, 6496, 6500, 6504, 6508, 6512, 6516, 6520, 6524, 6528, 6532, 6536, 6540, 6544, 6548, 6552, 6556, 6560, 6564, 6568, 6572, 6576, 6580, 6584, 6588, 6592, 6596, 6600, 6604, 6608, 6612, 6616, 6620, 6624, 6628, 6632, 6636, 6640, 6644, 6648, 6652, 6656, 6660, 6664, 6668, 6672, 6676, 6680, 6684, 6688, 6692, 6696, 6700, 6704, 6708, 6712, 6716, 6720, 6724, 6728, 6732, 6736, 6740, 6744, 6748, 6752, 6756, 6760, 6764, 6768, 6772, 6776, 6780, 6784, 6788, 6792, 6796, 6800, 6804, 6808, 6812, 6816, 6820, 6824, 6828, 6832, 6836, 6840, 6844, 6848, 6852, 6856, 6860, 6864, 6868, 6872, 6876, 6880, 6884, 6888, 6892, 6896, 6900, 6904, 6908, 6912, 6916, 6920, 6924, 6928, 6932, 6936, 6940, 6944, 6948, 6952, 6956, 6960, 6964, 6968, 6972, 6976, 6980, 6984, 6988, 6992, 6996, 7000, 7004, 7008, 7012, 7016, 7020, 7024, 7028, 7032, 7036, 7040, 7044, 7048, 7052, 7056, 7060, 7064, 7068, 7072, 7076, 7080, 7084, 7088, 7092, 7096, 7100, 7104, 7108, 7112, 7116, 7120, 7124, 7128, 7132, 7136, 7140, 7144, 7148, 7152, 7156, 7160, 7164, 7168, 7172, 7176, 7180, 7184, 7188, 7192, 7196, 7200, 7204, 7208, 7212, 7216, 7220, 7224, 7228, 7232, 7236, 7240, 7244, 7248, 7252, 7256, 7260, 7264, 7268, 7272, 7276, 7280, 7284, 7288, 7292, 7296, 7300, 7304, 7308, 7312, 7316, 7320, 7324, 7328, 7332, 7336, 7340, 7344, 7348, 7352, 7356, 7360, 7364, 7368, 7372, 7376, 7380, 7384, 7388, 7392, 7396, 7400, 7404, 7408, 7412, 7416, 7420, 7424, 7428, 7432, 7436, 7440, 7444, 7448, 7452, 7456, 7460, 7464, 7468, 7472, 7476, 7480, 7484, 7488, 7492, 7496, 7500, 7504, 7508, 7512, 7516, 7520, 7524, 7528, 7532, 7536, 7540, 7544, 7548, 7552, 7556, 7560, 7564, 7568, 7572, 7576, 7580, 7584, 7588, 7592, 7596, 7600, 7604, 7608, 7612, 7616, 7620, 7624, 7628, 7632, 7636, 7640, 7644, 7648, 7652, 7656, 7660, 7664, 7668, 7672, 7676, 7680, 7684, 7688, 7692, 7696, 7700, 7704, 7708, 7712, 7716, 7720, 7724, 7728, 7732, 7736, 7740, 7744, 7748, 7752, 7756, 7760, 7764, 7768, 7772, 7776, 7780, 7784, 7788, 7792, 7796, 7800, 7804, 7808, 7812, 7816, 7820, 7824, 7828, 7832, 7836, 7840, 7844, 7848, 7852, 7856, 7860, 7864, 7868, 7872, 7876, 7880, 7884, 7888, 7892, 7896, 7900, 7904, 7908, 7912, 7916, 7920, 7924, 7928, 7932, 7



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## Budget Meat Plan

The new retail meat distribution system operating in Milwaukee and several other Wisconsin cities supplies its customers with the exact amount of several different kinds of meat, sufficient for the family's meals for a week. The meat is delivered direct to the customers door. All companies using the system are licensed franchisees of the Food Budget Plans of the Midwest, Inc. The company expects to expand into several midwestern cities in the near future.

The products of any packer may be specified by the customer. Purchasing is done by the firm after orders are received. All meats are guaranteed to be government inspected and U. S. Choice.

The plan has been promoted to residents of the cities in which it operates by direct mail or house-to-house distribution of a circular which outlines advantages claimed for the plan. The copy begins:

"Don't cater to the butcher; let the butcher cater to you. We save you the minutes—maybe hours—you spend each week planning your daily menus. This new Budget Meat Plan thinks it all out for you expertly. Each and every budget menu you receive has been personally prepared by the founders of the original budget plan to give your family wide variety and scientific dieting."

Sponsors of the plan feel that one of its best selling points is that its meats are "precut into exact portions and all waste is eliminated." Advertising stresses the fact that since the company's purchasing is done after orders are received, the firm does not suffer shrinkage and spoilage as do other retail butchers whenever they are forced to keep fresh meat more than a day.

Deliveries are made C.O.D. to the customer's home, or will be left with a designated neighbor if the housewife is out. The meat is boxed in heavy-duty corrugated board, and with sufficient dry ice to maintain it in proper condition for several hours if this is requested by the customer.

Circulars describing the various meat selections available for the week are mailed to customers or prospective customers. Each lists about five meat menus for a week, designed to fit different budgets. In a certain week, the "gourmet menu," for example, includes sirloin steak, roast beef, minute steak and rib lamb chops; the "modern menu" calls for club steak, spring chicken, pork chops, veal cutlet and selected cold cuts; the "thrifty menu," round steak, loin of pork, chopped beef, mock chicken legs and frankfurters. Prices are listed for three, four and five persons. In addition, two meat menus for two persons are given.

Subscribers have the first three days of the week to decide which menu is preferred. Then the housewife simply telephones the company and orders by name of menu, designating the number of persons to be served.



## NEW TRADE LITERATURE

**Air Conditioning Method (NL 31):** Of special interest to engineers will be a publication describing a method of air conditioning in which the moisture is absorbed from the air directly by a hygienic liquid absorbent, thus said to reduce and in some cases eliminate entirely the expense and water consumption of refrigeration. Included are detailed forms for the data and calculations for determining load conditions and selection of equipment. A charge of \$2.50 is made for this book.—Niagara Blower Co.

**Reducing Valves (NL 34):** A handy new reducing valve selection chart has recently been made available. By reference to the service for which the valve is intended, the reduced pressure limits and other factors, selection of the correct valve can be made easily and expertly. The chart is used in conjunction with a new, 24 page bulletin on reducing valves, and also helps determine proper valve sizes for specific needs.—Klipfel Manufacturing Co.

**Electric Power Drives (NL 36):** A comprehensive pictorial presentation in tabloid form shows 70 applications of electric motors to industry uses. Included are applications of variable speed electric power drives, geared drives, application to modern equipment and also as improvement to old machinery and operations.—Sterling Electric Motors, Inc.

**Shipping Case Packing and Sealing (NL 37):** Designed and written to take the guesswork out of selecting and using corrugated and solid fibre shipping cases, a convenient and informative new eight-page technical service bulletin has been issued. Listed are the advantages, applications, composition, forms properties and sealing techniques of sealing adhesives for hand or machine operation.—Paisley Products, Inc.

**Propyl and Ethyl Gallate (NL 44):** A factual brochure is available on the esters of gallic acid as antioxidants and stabilizers. Among several headings on the subject is information on edible fats and oils, toxicity and handling and storage.—Goldschmidt Chemical Corporation.

**Water Heating Comparisons (NL 43):** Informative bulletin catalogs and points out features of a steam injection water heater, showing a simple cost check table which promotes comparison between various heating methods.—Pick Manufacturing Co.

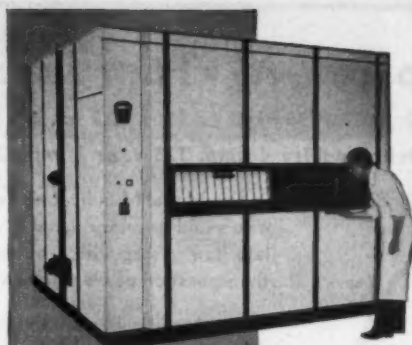
Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (9-2-50).

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Name. ....

City. ....

Street. ....



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- All-steel and Aluminum Construction
- Thermostatic Heat Control
- Safety Burners
- Rustproof, Acid-proof Interiors
- Stabilized Shelves
- Simplified, Easy Cleaning
- Reduced Operating Costs
- Reduced Loss of Shrinkage

**ADVANCE**

### ... no more cracked or burned loaves!

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



### ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking or shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

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### OVEN COMPANY

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**FORM-BEST STOCKINETTES**

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**FORM-BEST** Full-length Stockinettes are stronger, shape hams plumper.

**FORM-BEST** decrease shrinkage, increase profits.



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THE REINFORCED  
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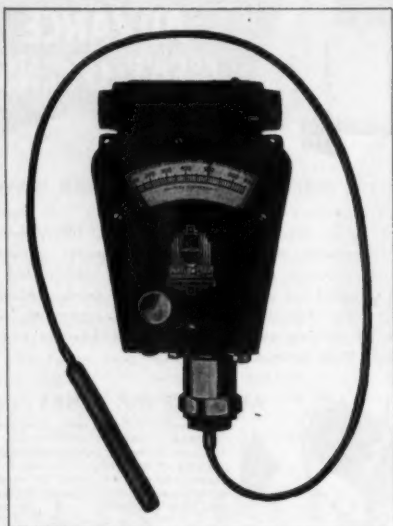
**FORM-BEST** stretch easier, slip on faster.

*Cincinnati Cotton Products*  
COMPANY  
Cincinnati 14, Ohio

## Partlow Model M Temperature Control

Five ranges: 0 to 150; 50 to 350; 100 to 450; 100 to 650, and 100 to 1000 Deg. Fahr.

Switch capacity 4 amp. 125 v. or 2 amp. 250 v. a.c.



This Model M Indicating Temperature Control is used to operate a solenoid or motor valve in a gas, oil or steam line and thus regulate flow in step with heat requirements. It is employed to control the operation of electric heating elements, relays, or motors.

It automatically maintains temperature (where you set the red-colored pointer on its temperature-indicating scale) in an oven, melting pot, platen, drier or any heated equipment.

This Indicating Control is available in two and three-wire designs for ac. control circuits. The thermostatic element is our mercury-actuated flexible unit, powerful, positive and accurate. All elements are interchangeable. List prices of the complete control range from \$62 to \$74.

Write for Bulletin 505-C for detailed information.

### THE PARTLOW CORPORATION

3 Campion Road

New Hartford, N. Y.

Manufacturers of Partlow Temperature Controls, Safety Gas Valves and Gas Burning Equipment

## TEAM PLAY— Wins Again!

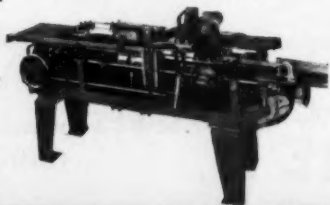
The Peters Hi-Speed Carton Folding and Closing Machine (as shown) is a worthy partner to the now proven and accepted Peters Hi-Speed Carton Forming and Lining Machine.

These two machines go together, to make up an unbeatable team for your lard room.

These machines can handle up to 100 cartons per minute, depending on carton size.

Write today. We will be pleased to send you more complete details.

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"RELIABLE"

## CORKBOARD

- 30 years' serving the Packers!
- Prompt shipments anywhere!
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## INDUSTRIAL SMOKEHOUSES

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- Increase Your Production
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Our installations are complete in every detail, Precision-engineered throughout. Write for particulars.

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# PLANT OPERATIONS

## IDEAS FOR OPERATING MEN

### Detroit Plant Saves Labor With Lift

"Shovel, shovel, shovel and lift, lift, lift"—that's the costly tune sung every day in most sausage departments.

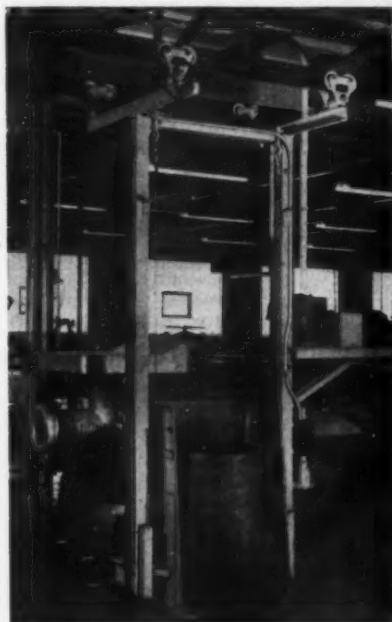
About two months ago the new plant of the R. R. Pressel Sausage Co. in Detroit, Mich., was equipped with a special unit to lift and dump barrels of meat into the grinder. The dumping lift is shown in the two photographs below.

The unit consists of a vertical steel

out the chunks of meat from the tilted barrel into the grinder.

Electric controls consist of upper and lower limit switches, magnetic reversing switch and a two-button push button by which the operator controls the vertical position and the angle of tilting.

Harvey R. Pressel, president of the company, reports that with this machine one man now performs the work of



framework which is suspended from four ½-ton trolleys running on two parallel overhead trolley beams for side-wise movement from one grinder to another. Within this framework a box-shaped "skip" carrying the barrel of meat is lifted vertically and tilted automatically by means of an electric motor driving a cable winding drum through a worm gear speed reducer. A pair of hooks fastened into the stainless steel skip prevent the barrel from sliding out in the tilting position, while permitting the operator freely to rake

charging two heavy duty grinders, whereas three or four men were formerly required to do the job.

Popps Packing Co. of Detroit is installing a similar unit to dump meat into both the grinder and mixer. It will not be mounted on overhead trolley beams, however, but on four heavy duty rubber-tired casters.

The dumping lift was developed by Jacob House & Sons, Buffalo, N. Y., which has worked out a line of portable balanced-load skip hoists to save labor in lifting and dumping containers.

### Area Renderers Meeting

The annual meeting of the seventh regional area of the National Renderers Association will be held at the Hotel St. Paul in St. Paul, Minn., on Thursday, September 14. There will be a get-together party on September 13 and a business meeting next day.

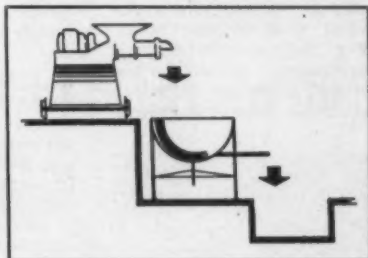
### ANIMAL FOODS PRODUCTION

Animal foods canned under federal inspection and certification during July, 1950, totaled 41,873,223 lbs., according to the U. S. Department of Agriculture. This production compares with 43,078,644 lbs. during June, 1950, and 28,863,083 lbs. in July, 1949.

### Handling Fat for Open Kettle

Some packers produce a considerable volume of lard in open kettles and will continue to use the method because they have customers who prefer this kind of product. Although this is the oldest and simplest method of rendering lard fats, there is no reason why the process cannot be operated efficiently and under fairly close control.

Handling the raw fats, for example, is one place where up-to-date methods may be utilized. In the meat processing plant of Miller's Groceteria Co., Denver,



Colo., pork fats going into the lard room are fed into a grinder. The hashed material falls on a power conveyor and is elevated to an open kettle with motor-driven agitator which is set on a platform above the percolator box. Rendered lard is recirculated between the holding tank and a filter until it has been clarified.

In another plant (see sketch) a stair step arrangement is used with the line of open kettles on a step below the fat grinder. The latter unit runs on a track paralleling the kettle line and can be spotted so that the ground fats discharge directly into the kettle.

### MID OK's Catch Weights

The Meat Inspection Division has ruled in MID Memorandum 160 that it will no longer be required that frankfurts, pork sausage and breakfast sausage be packed at uniform weights of 8 oz., 12 oz. or 1 lb. In order to insure that the labels for such products packed at catch weights are not misleading, the statement of quantity or contents must be shown with the same degree of prominence as the other required labeling features, including the name of the product.

The MID said that a review of the merchandising practices incident to the sale of prepackaged meat and meat food products in self-service departments of retail stores indicates that there is a definite consumer demand for sausage, packed at catch weights.

The effective date of the ruling is September 1, 1950.

### FINANCIAL NOTES

Swift & Company has declared a dividend of 40c on its common stock, payable October 1.



# NEW EQUIPMENT *and Supplies*

**TRUCK TRAILER COOLING SYSTEM**—Batavia Body Company, Batavia, Ill., has announced a hydraulically-operated refrigeration system for semi-trailers which operates from the tractor's own power take-off. The compressor may be located at any desired point on the trailer. For static or plate type evaporators, it may be installed under the center of the trailer floor or elsewhere

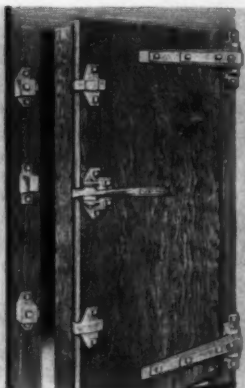


for best weight distribution. An added safety feature is the system's ability to retain low temperatures from four to six hours after power is shut off. An auxiliary electric motor allows for stop-over power. It is said that the unit will operate for several weeks without defrosting and then can be defrosted in only four to six hours. Temperature controls and switches are located just inside the maintenance door, enabling the operator to start refrigeration when the tractor starts, or before if electric plug-in is used.

**ONE PIECE CHOPPER PLATES AND KNIVES**—The K. C. Seelbach Co., Inc. of New York City has announced that Long Life meat chopper plates and Duz-More knives are available again for the first time since the war. The chopper plates are forged in one piece from steel that resists wear and is said not to dull. Being forged in one piece, these plates have nothing to come apart or take apart to clean, and there is no place for meat to settle and decay. A feature of the plates is the increase in the number of holes, widening the drilled portion nearer to

the outer circumference. This is said to increase the operating efficiency. The knives are simply designed, with the four blades in one piece. The shorter cutting edge eliminates unnecessary heat and friction. The blades are clamped into the holder so that they will not loosen or fall.

**PLASTIC BONDED COLD STORAGE DOORS**—Plastic resin has made possible the development of a cooler and freezer door said to be stronger than the wood itself. These doors are made by the Jamison Cold Storage Door Co., Hagerstown, Md., of marine quality plywood, bonded with plastic resin. They are moisture proof and vapor resistant.



Cross lamination of the plywood distributes the strength equally in all directions. According to Jamison, the plastic bonded wood does not support bacteria or fungi. One-piece Monopanel construction presents a smooth and easy-to-clean surface. Since no internal bracing is needed, the full face of the door is filled with unbroken insulation. Adjustoflex hinges automatically provide the proper pressure to make a tight seal by forcing the gasket into a single plug seal between the side of the door and edge of the casing. Adjustable spring pressure permits compensation for normal wear and the continued maintenance of a tight seal for better cooling.

**FOUR-WHEEL STEER TRACTOR**—The Mercury Manufacturing Co., Chicago, has announced a new heavy duty electric industrial tractor that operates with two motors, has four-



wheel steering and develops a maximum tractive effort of 4,000 lbs. Light travel speed is better than six miles per hour and the tractor chassis weight, less power source, is 4,700 lbs. The tractor, less coupler, is 84 in. long, 44 in. wide, and 66 in. high. Wheelbase is 50 in. and the outside turning radius is 92 in. Recommended power source is a battery of 48 volts and not less than 450 ampere hours.

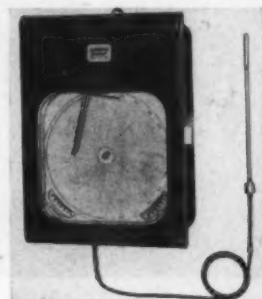
**PORTABLE RACK STORAGE SYSTEM**—A further development of the Storage Rack system is the unit idea, whereby Rack units can be moved and set up where and when needed. Available floor space becomes flexible as the same



storage racks can do duty wherever needed as well as remain in fixed positions. This is accomplished by the use of arc welded rack sections designed for rapid assembly by means of sliding joints. No bolts are used and no tools are required in assembly. Manufacturer is Lewis-Shepard Products, Inc., Watertown, Mass.

**PACKINGHOUSE CLEANING AGENT**—Non-caustic and 100 per cent chemical, a free-running white powder called Nocon is said to clean and route off deposits of fat, grease, oils and blood on any given surface with a minimum of time and effort. The manufacturer, Nocon Products Corporation, New York City, claims the cleaner converts the hard minerals in the water which are calcium, magnesium and iron, thereby causing it to penetrate and clean easily. The cleaner is said to be free from harmful effects to the hands of the user as well as to the surfaces to which applied. It contains no harsh abrasive materials and, being used in the form of a water solution, is nonvolatile.

**VERSATILE RECORDER-CONTROLLER**—A new recorder-controller for meat processing operations may be used either for air or



liquid temperatures. Called the Record-O-Stat and made by the Johnson Service Co., Milwaukee, Wis., the instrument may be operated as either a direct or reverse acting controller. Sensitivity of control action is readily adjustable to any required degree simply by varying the throttling range which is adjustable up to 100 per cent of the chart range. For exacting applications where a simple proportional action controller cannot produce the desired degree of control, the Record-O-Stat is available with an automatic reset feature which coordinates the deviation in control with the various thermal lags inherent to the system being controlled.



*The Halloween witch astride her broom  
Can Help your weeny profits zoom!*



**Another proved promotion plan to give  
weeny sales a boost when they need it!**

## Here's how you cash in..make extra profits..with "WEENY WITCH" Halloween Party Promotion

Again Visking lays a package packed with extra profits right in your lap—a complete merchandising package backed by powerful national advertising and publicity.

It's the "Weeny Witch" Halloween Party promotion. It's proved! It clicked with sensational sales increases in previous years! And this year it's bigger and better than ever!

### *How—and why—it works*

1. VISKING furnishes you with complete promotion and merchandising material for your dealers: powerful point-of-sale advertising—"Weeny Witch" Party Books, price tickets, streamers—plus ad mats and radio commercials.
2. VISKING tells the trade, outlines the promotion to your dealers with a powerful trade paper campaign of full-page advertisements reaching more than 200,000 circulation, refers your dealers to you for their promotion kits.
3. VISKING tells the world! Full color advertisements in 88 Sunday newspaper comic sections, powerful advertisements in Woman's Day, and Family Circle magazines, reach 28 million circulation, tell customers in your territory to ask your dealers for free Party Books carrying your imprint—and to buy your brand of SKINLESS franks for their "Weeny Witch" parties.

### *Get your orders in early*

All you need to do is order plenty of the "Weeny Witch" promotion material for your dealers—they'll be demanding it! And order plenty of NOJAX casings to keep up with this extra Halloween demand!

This "Weeny Witch" promotion is another in the 25-year series of successful promotions supplied by Visking and ONLY Visking to help you sell more SKINLESS frankfurters and sausages. It's sure-fire to boost weeny sales during a slack period. Don't wait to get on the band wagon for your extra profits!



### *It's Your Party!*

Visking provides you with this "Weeny Witch" Party Book with two unusual and original masks—any quantities you need—for only the cost of imprinting your name. You give them to your dealers. They give them to customers. You get the credit. Your brand gets the promotion. And there's plenty more—price tickets, streamers, ad mats, radio commercials. It's a complete merchandising package, and it's yours for the asking!

### *You're Invited!*

When you attend the American Meat Institute Convention at the Palmer House, Chicago, September 29-October 3, be sure to visit the Visking Hospitality Room, Suite 14, Palmer House. And don't miss the Visking Exhibit, Booths 65 to 69, in Exhibition Hall.

# Skinless

Frankfurters and Wieners • Sure to be Tender  
THE VISKING CORPORATION, CHICAGO 38, ILL.  
In Canada: Visking Limited, Lindsay, Ontario

# Meat Processing Off in July; Sausage and Bacon Operations Down From June

**D**URING July the upward swing in food products, which had occurred in the processing of meats and meat May and June, was halted, according to

## MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—JULY, 1950, WITH COMPARISONS

	July		January-July	
	1950*	1949	1950	1949
Placed in cure—				
Beef	8,718,000	7,914,000	61,733,000	61,688,000
Pork	257,022,000	260,837,000	1,969,595,000	1,908,319,000
Other	5,422,000	...	...	...
Smoked and/or dried—				
Beef	5,603,000	4,478,000	32,342,000	31,625,000
Pork	168,965,000	163,329,000	1,195,870,000	1,160,308,000
Cooked meat—				
Beef	4,574,000	2,267,000	24,998,000	16,690,000
Pork	33,491,000	46,347,000	332,352,000	338,908,000
Other	255,000	...	...	...
Sausage—				
Fresh finished	11,325,000	14,574,000	120,736,000	133,690,000
To be dried or semi-dried	10,681,000	10,021,000	69,235,000	66,007,000
Franks, wieners	41,157,000	...	...	...
Other, smoked or cooked	41,872,000	...	...	...
Total sausage	103,085,000	111,701,000	743,148,000	757,409,000
Leaf, head cheese, chili,				
Jellied products	14,103,000	14,709,000	102,311,000	100,133,000
Steaks, chops, roasts	55,085,000	...	...	...
Bullion cubes, extract	229,000	...	...	...
Sliced bacon	62,530,000	63,353,000	430,491,000	404,095,000
Sliced, other	1,744,000	...	...	...
Hamburger	5,542,000	...	...	...
Miscellaneous meat product	2,545,000	...	...	...
Lard, rendered	120,620,000	125,725,000	1,069,991,000	1,024,695,000
Lard, refined	111,738,000	101,431,000	769,140,000	841,596,000
Oleo stock	8,024,000	8,047,000	57,968,000	53,249,000
Edible tallow	5,565,000	5,164,000	40,255,000	49,759,000
Rendered pork fat—				
Rendered	8,208,000	8,453,000	63,046,000	57,048,000
Refined	5,514,000	5,052,000	34,429,000	34,594,000
Compound containing animal fat	24,974,000	15,022,000	144,169,000	111,345,000
Oleomargarine containing animal fat	1,534,000	1,163,000	12,701,000	15,141,000
Total†	1,014,472,000	954,486,000	7,687,431,000	7,028,727,000

\*Totals for July 1 through July 29, 1950

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

the U. S. Department of Agriculture. All items except smoked beef and pork and compound containing animal fat were produced in smaller quantities than during the previous month. Though June volume of 1,014,472,000 lbs. was 248,043,000 lbs. under a month earlier, it was 59,986,000 lbs. larger than the July, 1949 total. The 1950 cumulative total of 7,687,431,000 lbs. was 658,704,000 lbs. larger than the corresponding total a year earlier.

There was a decline in the amount of meat canned in both the larger and the smaller than three pound containers during July when compared with a month earlier. The July total of 31,533,000 lbs. of product placed in under 3-lb. packages compared with 37,938,597 lbs. a month earlier, while the 67,660,000

## MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN JULY, 1950

	Pounds of finished product	
	Slicing and institutional (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	21,085,000	11,912,000
Canned ham	7,500,000	488,000
Corned beef hash	268,000	3,357,000
Chili con carne	255,000	5,458,000
Viennas	50,000	3,708,000
Franks, wieners	15,000	834,000
Deviled ham	...	597,000
Other potted or deviled meat food products	...	2,921,000
Tamales	...	1,845,000
Sliced dried beef	19,000	311,000
Liver product	...	107,000
Meat stew (all product)	58,000	1,709,000
Spaghetti meat	160,000	2,273,000
Tongue (other than pickled)	120,000	208,000
Vinegar pickled products	641,000	1,744,000
Bulk sausage	...	278,000
Hamburger, roasted or cured beef, meat & gravy†	63,000	2,101,000
Soups†	733,000	12,968,000
Sausage in oil	231,000	227,000
Tripe	...	361,000
Brains	...	230,000
Bacon	74,000	104,000
All other meat with meat and/or meat by-products—20% or more	204,000	2,728,000
Less than 20%	53,000	10,182,000
Total*	31,533,000	67,660,000

\*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

†The amount of hamburger, roasted or cured beef, canned during June has been revised to 52,000 lbs. in 3 lb. or over containers and 2,142,000 in under 3 lb. containers. The amount of soup canned during June has been revised to 828,000 lbs. in the 3 lb. or larger size and 36,055,000 lbs. in under 3 lb. containers.

## ALL HOG CUTTING MARGINS GREATLY IMPROVED THIS WEEK

(Chicago costs and credits, first three days of week)

The value of pork products increased enough to more than offset the high cost of hogs. The light weight hog margin, still a plus, advanced 10 points. Medium weight hogs improved 34 points and heavy weight hogs showed a 76-cent improvement in the cutting test.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

180-220 lbs.—					220-240 lbs.—					240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price lb.	per cwt. alive	per cwt. fln. yield		Pct. live wt.	Price lb.	per cwt. alive	per cwt. fln. yield		Pct. live wt.	Price lb.	per cwt. alive	per cwt. fln. yield	
Skinned hams	12.5	51.2	\$ 6.41	\$ 9.27	12.5	51.3	\$ 6.41	\$ 9.08		12.9	51.2	\$ 6.50	\$ 9.27	
Picnics	5.6	37.2	2.07	3.00	5.4	36.6	1.98	2.82	5.3	35.6	1.89	2.63		
Boston butts	4.2	45.5	1.90	2.78	4.1	45.0	1.85	2.61	4.1	43.8	1.80	2.50		
Loins (blade in)	10.1	57.6	0.82	8.41	9.8	56.8	5.57	7.90	9.7	47.5	4.61	6.37		
Lean cuts			\$16.20	\$23.46			\$15.81	\$22.41			\$14.80	\$20.77		
Bellies, S. P.	11.0	37.5	4.13	5.07	9.5	37.0	3.33	5.00	9.9	32.7	1.28	1.90		
Bellies, D. S.	...	...	...	...	2.1	24.5	.52	.74	8.5	24.5	2.08	2.94		
Fat backs	...	...	...	...	3.2	11.8	.38	.53	4.5	12.0	.54	.77		
Plates and jowls	2.9	16.4	.48	.69	3.0	16.4	.49	.69	3.4	16.4	.56	.79		
Raw leaf	2.2	13.7	.30	.45	2.2	13.7	.30	.42	2.2	13.7	.30	.42		
P. S. lard, rend. wt.	13.7	14.6	2.00	2.02	12.2	14.6	1.78	2.53	10.1	16.6	1.68	2.41		
Fat cuts & lard			\$ 6.91	\$10.03			\$ 7.00	\$ 9.91			\$ 6.44	\$ 9.13		
Spareribs	1.6	38.3	.61	.88	1.6	38.3	.61	.87	1.6	38.3	.61	.84		
Regular trimmings	8.2	32.5	1.04	1.53	2.9	32.5	.94	1.37	2.8	32.5	.91	1.33		
Feet, tails, etc.	5.0	10.8	...	...	2.0	10.8	.22	.30	2.0	10.8	.22	.30		
Offal & misc.	...	...	.90	1.30	...	...	.90	1.38	...	...	.90	1.27		
Total yield & value	60.0		\$25.88	\$37.51	70.5		\$25.48	\$36.14	71.0		\$23.88	\$33.64		
Cost of hogs			Per cwt. alive				Per cwt. alive				Per cwt. alive			
Condemnation loss			\$24.54				\$25.08				\$25.03			
Handling and overhead			Per cwt. fln. yield				Per cwt. fln. yield				Per cwt. fln. yield			
			.05				.13				.13			
							.83				.75			
TOTAL COST PER CWT.			\$25.61	\$37.12			\$26.04	\$36.94			\$25.91	\$36.49		
TOTAL VALUE			\$25.88	\$37.51			\$25.48	\$36.14			\$23.88	\$33.64		
Cutting margin			+\$ .27	+			-\$ .56	-\$ .80			-\$ .03	-\$ .85		
Margin last week			+.17	+.25			-.90	-1.27			-2.79	-3.95		

lbs. placed in under 3-lb. sizes during July compared with 104,058,092 lbs. in June.

Sausage output was down 28,253,000 lbs. from a month earlier and 6,666,000 lbs. from July, 1949. The 743,148,000 lb. cumulative total for 1950 was 14,261,000 lbs. under a year ago.

Bacon slicing operations were also on a smaller scale during July than during both a month and year earlier. The 62,530,000 lbs. reported sliced during July was 11,970,000 lbs. under that of a month earlier and 823,000 lbs. below the total for July, 1949. However, the 1950 cumulative total remained larger than the seven-month total of last year.

# MEAT and SUPPLIES PRICES CHICAGO

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(L.C.I. prices)

Native steers—	Aug. 30, 1950	per lb.
Choice, 600/700	48	@48½
Good, 500/600	47½	@48½
Good, 700/800	46½	@47½
Commercial 500/700	46½	@46½
Commercial		
cows, 500/800	38½	@39½
Can. & Out. cows,		
north, 350/up	38	@38½
Rologna bulls, 600/up	42½	@43

### STEER BEEF CUTS

500/800 lb. Carcasses

(L.C.I. prices)

Choice:		
Hinds & ribs	53	@61
Hindquarters	53	@55
Rounds	50	@53
Loins, trimmed	78	@80
Loins & ribs (sets)	72	@74
Forequarters	42	@44
Backs	43	@47
Chucks, square cut	45	@48
Ribs	60	@62
Briskets	41	@43
Navels	25	@28
Good:		
Hinds & ribs	54	@58
Hindquarters	52	@54
Rounds	49	@53
Loins, trimmed	74	@75
Loins & ribs (sets)	67	@68
Forequarters	41	@43
Chucks, square cut	45	@48
Ribs	54	@56
Briskets	41	@43
Navels	25	@28
Plates	29	@30
Hind shanks	22	
Fore shanks	31	@33
Hull tenderloins, 5/up	1.05	
Cow tenderloins, 5/up	1.05	

### BEEF PRODUCTS

(L.C.I. prices)

Tongues, No. 1, 3/up,	fresh or frozen	31	@34
Tongues, No. 2, 3/up,	fresh or frozen	24	@27
Brains		7	@7½
Hearts		33	@34
Livers, selected		54	@56
Livers, regular		41	@43
Tripe, scalded		13½	@13½
Tripe, cooked		18½	@18½
Kidneys		12	@13
Lips, scalded		20½	@22
Lips, unsalted		17	@18
Lungs		10	
Melts		10	
Udders		8	

### BEEF HAM SETS

(L.C.I. prices)

Knuckles, 8 lbs. up,	bone in	50½	@56½
Insides, 12 lbs. up,		57	@57½
Outsides, 8 lbs. up,		54	@54½

### FANCY MEATS

(L.C.I. prices)

Beef tongues, corned		38	@41
Veal breads, under 6 oz.		72	
6 to 12 oz.		74	
12 oz. up		83	
Calf tongues		23	@25
Lamb fries		50	
Ox tails, under ½ lb.		14½	
Over ½ lb.		14½	

### WHOLESALE SMOKED MEATS

(L.C.I. prices)

Hams, skinned, 14/16 lbs., wrapped .....	58½	@60
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped .....	60	@64
Hams, skinned, 16/18 lbs., wrapped .....	58½	@60
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped .....	58	@62
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped .....	52	@54
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped .....	48	@50
Bacon, No. 1 sliced, 1-lb., open-faced layers .....	55	@58½

### CALF & VEAL—HIDE OFF

(L.C.I. prices)

Choice, 80/150		48	@51
Choice, under 200 lbs.		46	@50
Good, 80/150		46	@50
Good, under 200 lbs.		43	@46
Commercial, 80/150		42	@47
Commercial, under 200 lbs.		41	@45
Utility, all weights		38	@42

## FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 10/16 lbs.	52	@52½
Pork loins, regular		
under 12 lbs.	58	@58½
Pork loins, boneless	60	@61
Shoulders, skinned, bone in,		
under 16 lbs.	40½	@41½
Picnics, 4/6 lbs.	38½	
Picnics, 6/8 lbs.	38½	
Boston butts, 4/8	47	@47½
Boneless butts, c.t., 2/4	50½	@51
Tenderloins	70	@81
Neck bones	14½	@15
Livers	24½	@25
Kidneys	15½	@16
Brains, 10 lb. pairs	19	@19½
Ears	7½	@8
Snouts, lean in	10½	@11
Feet, front	7½	@7½

### CARCASS SPRING LAMBS

(L.C.I. prices)

Choice, 40/50	51	@53
Good, 40/50	50	@52
Commercial, all weights	47	@49

### CARCASS MUTTON

(L.C.I. prices)

Good, 70/down	28	@30
Commercial, 70/down	26½	@27½
Utility, 70/down	26	@26½

### SAUSAGE MATERIALS—FRESH

(L.C.I. prices)

Pork trim., reg.	33	@34
Pork trim., guar. 50% lean	35	
Pork trim., spec.		
85% lean	51	@52
Pork trim., ex. 95% lean	51½	@52½
Pork cheek meat, trmd.	41½	@42½
Pork tongues, c.t., bone in	28	@29
Hull meat, boneless	54	
Bon's cow meat, f.c., C.C.S.	50½	@50½
Cow chucks, boneless	51½	@50½
Beef trimmings, 85-90%	47	@48
Beef head meat	40	@41
Beef cheek meat, trmd.	40	@41
Shank meat	52	
Veal trimmings, bon.	49½	@50

### SAUSAGE CASINGS

(F. O. B. Chicago)

(L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1½ to		
1½ in., 180 pack	55	@70
Middle, select, extra,	1½	@1.10
1½ in., 140 pack	55	@1.10
Export rounds, wide, over		
1½ in.	1.40	@1.50
Export rounds, medium,		
1½ to 1½ in.	1.00	@1.05
Export rounds, narrow,		
1 in. under	1.00	@1.25
No. 1 weasands, 24 in. up to	10	@14
No. 1 weasands, 22 in. up to	5	@8
No. 2 weasands	5	@7½
Middle, sewing, 1½		
2 in.	1.00	@1.30
Middle, select, wide,		
2½ to 2½ in.	1.20	@1.40
Middle, select, extra,		
2½ to 2½ in.	1.80	@2.00
Middle, select, extra,		
2½ in. & up	2.30	@2.70
Beef bungs, export No. 1	35	@40
Beef bungs, domestic	25	@28
Dried or salted bladders,		
per piece:		
12-15 in. wide, flat	23	@25
10-12 in. wide, flat	14	@17
8-10 in. wide, flat	5	@7
Pork casings:		
Extra narrow, 29 mm. &		
dn.	3.75	@3.85
Narrow, mediums, 29	32	
mm.	3.75	@3.85
Medium, 32@35 mm.	3.00	@3.15
Spec. medium, 35@38 mm.	2.25	@2.55
Wide, 38@43 mm.	2.05	@2.25
Export bungs, 34 in. cut	29	@32
Large prime bungs,		
34 in. cut	17	@21
Medium prime bungs,		
34 in. cut	10	@17
Small prime bungs,		
per set, cap off	50	@70

### DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. bag bungs	95	@99
Thuringer	57	@59
Furher	84	@86
Holsteiner	84	@86
R. C. Salami	90	@92
B. C. Salami, new con.	55	@58
Genoa style salami, ch.	98	@99
Pepperoni	96	@99
Mortadella, new condition	62	
Italian style hams	79	@84
Cappicola (cooked)	85	@90

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## DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings	52½¢ @ 56
Pork sausage, bulk	49
Frankfurters, sheep casings	55¢ @ 58½
Frankfurters, hog casings	54½
Frankfurters, skinless	50¢ @ 52½
Bologna	46¢ @ 51
Bologna, artificial casing	48½¢ @ 49
Smoked liver, hog bungs	46¢ @ 49
New Eng. lunch. specialty	68¢ @ 67
Minced luncheon spec., ch. 56½	@ 58
Tongue and blood	30¢ @ 48
Roast sausage	33
Some	38
Polish sausage, fresh	42¢ @ 58
Polish sausage, smoked	57¢ @ 58

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	30	34
Resifted	32	36
Chili powder	..	37
Chili pepper	..	36 @ 39
Cloves, Zanzibar	40	42
Ginger, Jam., unbl	78	84
Ginger, African	65	67
Cubbin	..	..
Mace, fcy, Banda	..	..
East Indies	1.75	..
West Indies	1.50	..
Mustard, flour, fcy.	30	..
No. 1	26	..
West India	..	..
Nutmeg	58	..
Paprika, Spanish	45 @ 64	..
Pepper, Cayenne	72	..
Red, No. 1	62	..
Pepper, Packers	2.95	3.60
Pepper, white	3.60	3.76
Malabar	2.95	3.32
Black Lampung	2.95	3.32

## SEEDS AND HERBS

(L.c.l. prices)

	Whole for Saus.	Ground
Caraway seed	24	29
Cumin seed	24	32
Mustard sd., fcy	21	..
Vel. American	19	..
Marjoram, Chilean	..	..
Organic	27	32
Coriander	..	..
Natural No. 1	39	44
Marjoram, French	61	67
Sage Delmatian	..	..
No. 1	1.46	1.58

## CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chicago	\$ 9.39
Saltwater, n. ton, f.o.b. N. Y.	..
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd. gran. nitrate of soda	5.25
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. cwr. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	..
Granulated	Per ton \$21.40
Medium	27.80
Rock, bulk, 40 ton cars, Detroit	11.40
Sugar—	..
Raw, 96 basis, f.o.b. New Orleans	6.25
Refined standard cane gran., basis	8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, less 2%	8.45
Dextrose, per cwt. in paper bags, Chicago	7.35 @ 7.40

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles August 29	San Francisco August 29	Mo. Portland August 29
<b>FRESH BEEF: (Carcass)</b>			
<b>STEER:</b>			
Good:			
500-600 lbs.	\$48.00 @ 49.00	\$48.00 @ 49.00	\$51.00 @ 52.00
600-700 lbs.	47.00 @ 48.00	47.00 @ 48.00	49.00 @ 50.00
Commercial:			
250-400 lbs.	46.00 @ 48.00	46.00 @ 47.00	47.00 @ 49.00
Utility:			
350-600 lbs.	41.00 @ 44.00	42.00 @ 44.00	43.00 @ 45.00
<b>COW:</b>			
Commercial, all wts.	39.00 @ 41.00	42.00 @ 44.00	39.00 @ 41.00
Cutter, all wts.	37.00 @ 38.00	36.00 @ 38.00	35.00 @ 37.00
<b>FRESH CALF: (Skin-Off)</b>			
Good:			
200 lbs. down	49.00 @ 51.00	46.00 @ 48.00	46.00 @ 48.00
Commercial:			
200 lbs. down	46.00 @ 47.00	42.00 @ 44.00	41.00 @ 42.00
<b>SPRING LAMB (Carcass):</b>			
Choice:			
40-50 lbs.	49.00 @ 50.00	49.00 @ 50.00	47.00 @ 48.00
50-60 lbs.	48.00 @ 49.00	48.00 @ 49.00	46.00 @ 47.00
Good:			
40-50 lbs.	49.00 @ 50.00	48.00 @ 50.00	47.00 @ 48.00
50-60 lbs.	48.00 @ 49.00	47.00 @ 48.00	46.00 @ 47.00
Commercial, all wts.	47.00 @ 48.00	44.00 @ 47.00	41.00 @ 44.00
Utility, all wts.	..	38.50 @ 44.00	38.00 @ 39.00
<b>MUTTON (FWE):</b>			
Good, 70 lbs. dn.	29.00 @ 32.00	28.00 @ 30.00	25.00 @ 27.00
Commercial, 70 lbs. dn.	29.00 @ 32.00	25.00 @ 28.00	23.00 @ 24.00
<b>FRESH PORK CARCASSES: (Packer Style)</b>			
80-120 lbs.	..	39.00 @ 40.00	..
120-160 lbs.	41.00 @ 43.00	37.00 @ 39.00	37.00 @ 39.00
<b>FRESH PORK CUTS NO. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	64.00 @ 67.00	66.00 @ 68.00	62.00 @ 66.00
10-12 lbs.	64.00 @ 67.00	64.00 @ 66.00	62.00 @ 66.00
12-16 lbs.	63.00 @ 65.00	62.00 @ 64.00	58.00 @ 59.00
<b>PICNICS:</b>			
4-8 lbs.	..	42.00 @ 44.00	..
<b>PORK CUTS NO. 1:</b>			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	57.00 @ 62.00	60.00 @ 62.00	61.00 @ 63.00
16-20 lbs.	54.00 @ 62.00	58.00 @ 60.00	59.00 @ 61.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	49.00 @ 55.00	54.00 @ 58.00	52.00 @ 54.00
8-10 lbs.	48.00 @ 52.00	52.00 @ 54.00	48.00 @ 52.00
10-12 lbs.	48.00 @ 52.00	..	48.00 @ 52.00
<b>LARD, Refined:</b>			
Flakes	18.00 @ 20.00	..	20.00 @ 21.50
50 lb. cartons & cans	18.50 @ 20.50	20.00 @ 21.00	..
1 lb. cartons	19.50 @ 22.00	21.00 @ 21.50	20.50 @ 21.75

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# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, AUGUST 31, 1950

### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	48 n	48 n
10-12	48 n	48 n
12-14	48 1/2 n	48 1/2 n
14-16	48 1/2 n	48 1/2 n

### BOILING HAMS

	Fresh or Frozen	S.P.
10-18	48 1/2 n	48 1/2 n
18-20	48 n	48 n
20-22	42 1/2 n	42 1/2 n

### SKINNED HAMS

	Fresh or F.F.A.	S.P.
10-12	50 1/2 @ 51	50 1/2 n
12-14	51	51 n
14-16	51	51 n
16-18	51	51 n
18-20	47 1/2 @ 47 1/2	47 1/2 n
20-22	45 1/2	45 1/2 n
22-24	44 1/2	44 1/2 n
24-26	44 1/2	44 1/2 n
26-30	44	44 n
25-up, No. 2's	44	44 n
inc.	44	44 n

### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	16 n	16 n
Clear plates	12 n	12 n
Square jowls	20 1/2	20 1/2 n
Jowl butts	18 1/2 @ 19	18 1/2 n
S. P. jowls	18 1/2	18 1/2 n

### PICNICS

	Fresh or F.F.A.	S.P.
4-6	37 @ 37 1/2	37 1/2 n
4-8	36 1/2 @ 36 1/2	36 1/2 n
6-8	36 1/2 @ 36 1/2	36 1/2 n
8-10	35	35 n
10-12	35	35 n
12-14	35	35 n
5-up, No. 2's	35	35 n
inc.	35	35 n

### BELLIES

	Fresh or Frozen	Cured
6-8	38 n	39 n
8-10	37 1/2	38 1/2 n
10-12	37 1/2	38 1/2 n
12-14	37	38 n
14-16	34 @ 34 1/2	35 1/2 n
16-18	31 1/2	32 1/2 n
18-20	30 1/2	31 1/2 n

### GR. AMN.

	DEL.	D.S.
16-20	25 1/2 n	25 @ 25 1/2
20-25	25 1/2	25 1/2 n
25-30	23 1/2	21 1/2 n
30-35	22	20 1/2 n
35-40	21 1/2	20 1/2 n
40-50	19 1/2	19 n

### FAT BACKS

	Green or Frozen	Cured
6-8	12 1/2 n	12 1/2 @ 12 1/2
8-10	12 1/2	12 1/2 @ 12 1/2
10-12	13	13 1/2 n
12-14	13	13 1/2 @ 13 1/2
14-16	13	13 1/2 @ 14
16-18	14	14 @ 14 1/2
18-20	14	14 @ 14 1/2
20-25	14	14 @ 14 1/2

## LARD FUTURES PRICES

MONDAY, AUGUST 28, 1950

	Open	High	Low	Close
Sept.	14.62 1/2	14.62 1/2	14.47 1/2	14.52 1/2
Oct.	14.65	14.67 1/2	14.55	14.57 1/2
Nov.	14.55	14.55	14.45	14.45
Dec.	14.90	14.90	14.80	14.80
Jan.	14.85	14.85	14.80	14.80
Mar.	15.00	15.00	15.00	15.00

Sales: 4,400,000 lbs.  
Open interest at close Fri., August 25: Sept. 676, Oct. 428, Nov. 410, Dec. 495, Jan. 155, Mar. one; at close Sat., Aug. 26: Sept. 648, Oct. 440, Nov. 412, Dec. 495, Jan. 161 and Mar. one lot.

TUESDAY, AUGUST 29, 1950

	Open	High	Low	Close
Sept.	14.40	14.55	14.32 1/2	14.52 1/2
Oct.	14.45	14.67 1/2	14.42 1/2	14.62 1/2
Nov.	14.32 1/2	14.45	14.27 1/2	14.45
Dec.	14.72 1/2	14.90	14.57 1/2	14.87 1/2
Jan.	14.75	14.80	14.60	14.80
Mar.	14.90	14.90	14.90	14.90

Sales: 7,160,000 lbs.  
Open interest at close Mon., Aug. 28th: Sept. 628, Oct. 438, Nov. 414, Dec. 497, Jan. 160 and Mar. one lot.

WEDNESDAY, AUGUST 30, 1950

	Open	High	Low	Close
Sept.	14.55	14.57	14.40	14.45 1/2
Oct.	14.65	14.65	14.52	14.52 1/2
Nov.	14.50	14.50	14.37	14.50
Dec.	14.92	14.95	14.77	14.77
Jan.	14.85	14.87	14.75	14.80
Mar.	14.90	14.90	14.90	14.90

Sales: 10,000,000 lbs.  
Open interest at close Tues., Aug. 29th: Sept. 1,305, Oct. 1,305, Nov. 1,297, Dec. 1,298 and Jan. 1,297 lots.

THURSDAY, AUGUST 31, 1950

	Open	High	Low	Close
Sept.	14.40	14.50	14.32 1/2	14.37 1/2
Oct.	14.60	14.62 1/2	14.42 1/2	14.45 1/2
Nov.	14.35	14.55	14.40	14.50
Dec.	14.77 1/2	14.85	14.70	14.75 1/2
Jan.	14.85	14.85	14.70	14.75 1/2
Mar.	14.90	14.90	14.90	14.90

Sales: 10,480,000 lbs.  
Open interest at close Wed., Aug. 30: Sept. 536, Oct. 464, Nov. 429, Dec. 519, Jan. 187 and Mar. one lot.

FRIDAY, SEPTEMBER 1, 1950

	Open	High	Low	Close
Sept.	14.35	14.42 1/2	14.35	14.42 1/2
Oct.	14.42 1/2	14.47 1/2	14.42 1/2	14.37 1/2
Nov.	14.50	14.50	14.35	14.47 1/2
Dec.	14.80	14.80	14.70	14.75 1/2
Jan.	14.75	14.75	14.72 1/2	14.75
Mar.	14.90	14.90	14.90	14.90

Sales: About 4,000,000 lbs.  
Open interest at close Thurs., Aug. 31st: Sept. 458, Oct. 476, Nov. 451, Dec. 532, Jan. 194 and Mar. one lot.

## SOUTHERN KILL

July 1950 livestock slaughter in Alabama, Florida and Georgia under federal, state and municipal inspection:

	July 1950	July 1949
Cattle*	43,488	38,626
Calves	24,577	22,815
Hogs	77,578	70,837
Sheep	289	175
Goats	138	73

\*Includes calves at a few points.

## CANADIAN COLD STORAGE STOCKS

Cold storage stocks held on August 1 in Canada were:

	Aug. 1*	July 1	Aug. 1
Beef	4,902,000	5,442,000	9,450,000
Veal	3,039,000	3,038,000	4,318,000
Pork	19,919,000	32,221,000	13,609,000
Mutton & Lamb	424,000	513,000	504,000

\*Preliminary

## PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.
Chicago	\$18.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	19.00
Kettle rend., tierces, f.o.b. Chicago	19.75
Leaf, kettle rend., tierces, f.o.b. Chicago	19.75
Lard flakes	20.00
Neutral, tierces, f.o.b. Chicago	20.00
Standard Shortening *N. & S.	23.00
Hydrogenated Shortening N. & S.	24.75

\*Delivered.

## WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Aug. 28	14.75	14.75	14.25
Aug. 29	14.75	14.50	14.00
Aug. 30	14.62	14.50	14.00
Aug. 31	14.50	14.37 1/2	13.87 1/2
Sept. 1	14.50	14.37 1/2	13.87 1/2

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## MARKET PRICES

NEW YORK

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(L.c.l. prices)

Aug. 28, 1950

	P. lb.	City
Choice, 800 lbs./down	49 1/2 @ 51	
Good, 800 lbs./down	47 1/2 @ 49 1/2	
Commercial	46 1/2 @ 48 1/2	
Canner & cutter	39 @ 46	
Bologna bulls	45 @ 46	

#### BEEF CUTS

(L.c.l. prices)

Choice:	
Hinds & ribs	55 @ 60
Rounds, N. Y. flank off	53 @ 54
Hips, full	50 @ 52
Top sirloins	62 @ 64
Short loins, untrimmed	62 @ 64
Chucks, non-kosher	48 @ 49
Ribs, 30/40 lbs.	62 @ 64
Briskets	38 @ 39
Flanks	23 @ 24
Good:	
Hinds & ribs	54 @ 58
Rounds, N. Y. flank off	52 @ 53
Hips, full	57 @ 59
Top sirloins	62 @ 64
Short loins, untrimmed	64 @ 65
Chucks, non-kosher	48 @ 49
Ribs, 30/40 lbs.	57 @ 63
Briskets	38 @ 39
Flanks	23 @ 24

#### FRESH PORK CUTS

(L.c.l. prices)

(incl. prices)	Western
Hams, regular, 14/down	51 @ 51½
Hams, skinned, 14/down	53½ @ 54
Picnics, 4/8 lbs.	30
Bellies, sq. cut, seedless,	
8/12 lbs.	30½ @ 30¾
Boston butts, 4/8 lbs.	48 @ 48½
Spareribs, 3/down	41 @ 41½
Pork trim., regular	35 @ 36
Pork trim., ex. lean, 95%	35 @ 36

	City
Hams, regular, 14/down	51 @ 51 1/2
Hams, skinned, 14/down	53 1/2 @ 54
Picnics, 4/8 lbs.	30 @ 31
Bellies, sq. cut, seedless	30 1/2 @ 31 1/2
8/12 lbs.	30 1/2 @ 31 1/2
Boston butts, 4/8 lbs.	48 @ 48 1/2
Spareribs, 3/down	41 @ 41 1/2
Pork trim., regular	35 @ 36
Pork trim., ex. lean, 95%	35 @ 36

#### FANCY MEATS

Venison, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	54
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	35

### WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, AUGUST 29, 1950  
All quotation in dollars per cwt.

#### BEEF:

##### STEER:

##### Choice:

350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	50.00-51.00
700-800 lbs.	49.25-50.25

##### Good:

350-500 lbs.	None
500-600 lbs.	48.50-49.50
600-700 lbs.	48.00-49.00
700-800 lbs.	47.50-48.50

##### Commercial:

350-500 lbs.	43.50-45.75
600-700 lbs.	43.50-45.75

##### Utility:

350-600 lbs.	None
--------------	------

##### COW:

Commercial, all wts.	38.50-42.50
Utility, all wts.	39.00-41.00
Cutter, all wts.	None
Canner, all wts.	None

#### VEAL—SKIN OFF:

Choice:	
80-110 lbs.	49.00-52.00
110-150 lbs.	49.00-52.00
Good:	
50-80 lbs.	None
80-110 lbs.	48.00-49.00
110-150 lbs.	47.00-49.00

##### Commercial:

50-80 lbs.	None
80-110 lbs.	44.44-45.00
110-150 lbs.	45.00-46.00
Utility, all wts.	None

### DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, 1/2 fat in	
100 to 136 lbs.	36 1/2 @ 37
137 to 153 lbs.	36 1/2 @ 37
154 to 171 lbs.	36 1/2 @ 37
172 to 188 lbs.	36 1/2 @ 37

#### LAMBS

(L.c.l. prices)

Choice lambs	55 @ 62
Good lambs	54 @ 61
Legs, gd. & ch.	60 @ 65
Hindquarters, gd. & ch.	61 @ 66
Loins, gd. & ch.	60 @ 66

#### MUTTON

(L.c.l. prices)

Good, under 70 lbs.	Western
Comm., under 70 lbs.	26 @ 28
Utility, under 70 lbs.	22 @ 24

#### VEAL—SKIN OFF

(L.c.l. prices)

Choice carcass	Western
Good carcass	49 @ 52
Commercial carcass	47 @ 49
Utility	44 @ 46

#### BUTCHERS' FAT

(L.c.l. prices)

Shop fat	3
Breast fat	4
Edible suet	4 1/2
Inedible suet	4 1/2

### LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during July, 1950, bought at stockyards and direct were as follows:

	July 1950	June 1950	July 1949
	Per cent	Per cent	Per cent
Cattle—			
Stockyards	75.6	75.0	77.5
Other	24.4	25.0	22.5
Calves—			
Stockyards	55.9	57.1	59.9
Other	44.1	42.9	40.1
Hogs—			
Stockyards	41.7	39.6	41.0
Other	58.3	60.4	59.0
Sheep and lambs—			
Stockyards	59.0	59.4	64.1
Other	41.0	40.6	35.9

#### CALF—SKIN OFF: All Wts.

##### Choice:

200 lbs. down	None
200 lbs. up	None

##### Good:

200 lbs. down	44.00-46.00
200 lbs. up	43.00-45.00

##### Commercial:

200 lbs. down	41.00-43.00
200 lbs. up	41.00-42.00
Utility, all wts.	None

##### SPRING LAMB:

##### Choice:

30-40 lbs.	53.00-55.00
40-45 lbs.	53.00-55.00
45-50 lbs.	52.00-53.00
50-60 lbs.	52.00-53.00

##### Good:

30-40 lbs.	53.00-55.00
40-45 lbs.	52.00-53.00
45-50 lbs.	51.00-52.00
50-60 lbs.	51.00-52.00

##### Commercial, all wts.

Utility, all wts.	47.00-50.00
None	

##### MUTTON (EWE): 70 lbs. down

Good	28.00-30.00
Commercial	26.00-28.00
Utility	22.00-24.00

#### FRESH PORK CUTS, LOINS NO. 1:

(BLADELESS INCL.)	
8-10 lbs.	62.00-64.00
10-12 lbs.	62.00-64.00
12-16 lbs.	59.00-61.00
16-20 lbs.	51.00-54.00
Butts, Boston Style:	
4-8 lbs.	50.00-52.00
Hams, Skinned, No. 1:	
10-14 lbs.	53.00-56.00
Spareribs, 3 lbs. down	44.00-46.00

# BY-PRODUCTS....FATS AND OILS

## TALLOWES AND GREASES

Thursday, August 31, 1950

Late last week soapers increased their bid prices for materials and acquired considerable volume at the new levels of 8½¢ for fancy tallow, 8½¢ for prime and 8¢ for special; 8½¢ for choice white grease and 7¢ for yellow grease. After the flurry of buying, offerings tightened up and trading came practically to a standstill, with sellers inclined to wait for developments of the new week.

Interest for materials by consumers outside the soap industry continued aggressive and 9¢ was bid for choice white grease without interest or action. Export dealers also were active for extra fancy tallow and 10½¢ was bid and substantial volume moved to the Eastern seaboard at this level.

On Monday the interest for exportable productions intensified, and extra fancy tallow moved East at 11½¢, tank cars, f.a.s. Choice white grease, which has been in good demand in all directions, also was bid up to 10½¢, seaboard, by export interests although domestic buyers obtained limited at 9¢. Yellow grease continued in good demand but soapers were not inclined to bid above the 7¢ level at this time with other consumers willing to pay slight premiums.

At midweek further advances were made in export prices and 11½¢ was paid for extra fancy tallow and 11¢ for choice white grease, delivered East.

## FERTILIZER PRICES

### BASIS NEW YORK DELIVERY

#### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$35.00
Blood, dried 16% per unit of ammonia	7.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.15
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
In 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	7.50

#### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$40.00
Bone meal, raw 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76

#### Dry Rendered Tankage

50% protein, unground, per unit of protein	\$1.50
--	--------

Undergrades of both tallowes and greases made slight advances but were not comparable to the increases in top grades.

**TALLOWES:** Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 12 @ 12½¢; fancy, 9 @ 11¢; choice, 8½¢ @ 10½¢; prime, 8½¢ @ 10½¢; special, 8 @ 8½¢; No. 1, 7½¢ @ 7½¢; No. 3, 7¼ @ 7¼¢; No. 2, 6¼ @ 6¼¢.

**GREASES:** Thursday's quotations were: Choice white grease, 9 @ 10½¢; A-white, 8½ @ 9¢; B-white, 8 @ 8½¢; yellow, 7¼ @ 7¼¢; house, 6½¢; brown, 6¢, and brown (25 acid), 6¼¢.

## OLEOMARGARINE PRODUCTION

There were 24,683,457 lbs. of uncolored margarine produced in June, 1950, compared with 51,451,606 lbs. in the same month a year earlier, according to the National Association of Margarine Manufacturers. Total withdrawn tax paid in June, 1950, was 22,783,337 lbs., compared with 50,833,267 lbs. paid during the same month a year earlier.

Colored margarine output totaled 44,687,032 lbs., compared with 12,158,483 lbs. in June last year. Total withdrawn tax paid in April, 1950, was 12,737,692 lbs., compared with 11,136,736 lbs. a year earlier.

The June ingredient schedule of uncolored margarine was reported as shown in the following table, with comparable figures for June, 1949:

	June, 1950 lbs.	June, 1949 lbs.
Butter flavor	466	4,792
Corn oil	37,207	9,932
Cottonseed oil	12,125,590	27,023,180
Derivative of glycerine	41,023	76,990
Diacetyl	28	97
Lecithin	52,941	92,577
Milk	4,166,964	8,648,708
Monostearin	28,070	40,221
Neutral lard	210,738	335,962
Oleo oil	165,597	278,509
Oleo stearine	303,190	298,511
Oleo stock	28,150	36,850
Peanut oil	5,094	915
Salt	773,781	1,549,774
Soda (benzoate of)	16,996	38,480
Soya bean flakes	1,094	425
Soya bean oil	7,323,485	13,728,740
Vitamin concentrate	3,740	6,320
Total	25,277,070	52,199,092

## PROCESSED OILS TAXES

Taxes collected on coconut and other processed vegetable oils during July, 1950, totaled \$1,451,993.87, compared with \$729,223.18 collected during the same month a year earlier.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, August 31, 1950)

### Blood

	Unit Ammonia
*Unground, per unit of ammonia	\$8.50@8.75

### Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*\$10.00
High test	9.50
Liquid stick tank cars	4.50

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$117.50@125.00
55% meat scraps, bulk	129.25
50% feeding tankage, with bone, bulk	140.00
60% digester tankage, bulk	117.50@125.00
80% blood meal, bagged	145.00@150.00
65% special steamed bone meal, bagged	80.00

### Fertilizer Materials

High grade tankage, ground	
per unit ammonia	\$7.50
Hoof meal, per unit, ammonia	7.00@7.25

### Dry Rendered Tankage

	Per unit Protein
Cake	*\$2.05@2.10
Expeller	2.05@2.10

### Gelatine and Glue Stocks

Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	1.50
Cattle jaws, skulls and knuckles, per ton	60.00@ 65.00
Pig skin scraps and trim, per lb.	7.50@ 8.00

### Animal Hair

Winter coll dried, per ton	\$ 105.00
Summer coll dried, per ton	*70.00@ 75.00
Cattle switches, per piece	5¼@6
Winter processed, gray, lb.	15@13½
Summer processed, gray, lb.	7¼@8¼

\*Quoted delivered basis.

## EASTERN FERTILIZER MARKET

New York, August 31, 1950

Cracklings sold in better demand at \$1.80, f.o.b. New York, and some producers were well sold up. Blood was quiet and local offerings were made at \$8, f.o.b. New York.

With some interest in wet rendered tankage, offerings held firm at \$8, f.o.b. Eastern shipping points.

## JULY MARGARINE TAX

Taxes paid on oleomargarine during July, 1950, with comparisons, were reported as follows:

	1950	1949
Excise tax (including special taxes)	\$10,460.30	\$3,094,338.18

The quantities of product on which taxes were paid in the two months were:

Colored, lbs.	15,166	10,094,228
Uncolored, lbs.	12,000	42,678,480

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**SAUSAGE CASINGS**

SEP 7 1950



## VEGETABLE OILS

Wednesday, August 30, 1950

Added export interest provided a mild stimulus in the crude edible vegetable oil markets. With fair demand soybean oil sold at levels 1c higher than a week ago. Coconut and cottonseed oils brought a 1/4c advance in selling levels. The new interest, however, did not influence the corn oil and peanut oil markets and these prices remained steady. An estimated 2,000 tons of soybean oil was sold to Italy last week.

Domestic buyers showed interest in the market, but their bids were considerably lower than those of the export buyers and very few sales were made.

**CORN OIL:** Product movement was limited to the first three days of the week. The previously quoted price, 18c

## VEGETABLE OILS

Wednesday, August 30, 1950

Crude cottonseed oil, carloads, f.o.b. mills	18 1/4 n
Valley	18 1/4 n
Southeast	18 1/4 n
Texas	18 1/4 n
Corn oil in tanks, f.o.b. mills	18pd
Soybean oil, in tanks, f.o.b. mills	Midwest 18a
Peanut oil, f.o.b. Southern Mills	20 1/2 ax
Coconut oil, Pacific Mills	16 1/2 n
Cottonseed foots	
Midwest and West Coast	2 1/2 @ 3
East	2 1/2 @ 3

## OLEOMARGARINE

Wednesday, August 30, 1950

Prices f.o.b. Chicago

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

nominal, became the selling level and appeared to satisfy both buyers and sellers.

**SOYBEAN OIL:** The steady prices of the past few weeks showed signs of advancing late last week. On Thursday sales ranged from 15c to 15 1/4c. On Monday corn oil sold for 15 1/2c; on Tuesday, 15 1/4c, and on Wednesday, 16c. All late indications point to continuing price advances.

**PEANUT OIL:** A steady, motionless market prevailed in peanut oil for the last two weeks. Buyers' absence and sellers' lack of interest caused this situation, but interest on both sides is expected next week if the market follows previous patterns.

**COCONUT OIL:** A nominal market, with a lack of interest on both sides best describes this market. A 16 1/4c nominal quotation continued from last week until Tuesday when, through no help from buyers or sellers, the market followed other vegetable oil markets and advanced 1/4c.

**COTTONSEED OIL:** Although offerings were virtually nonexistent late last week, interest became aroused on Monday and sales in the Texas area were made at 18 1/4c. Valley oil and Southeast oil were quiet through the week. On Wednesday all the markets were at a standstill, with cottonseed oil in the Valley and Southeast quoted at 18 1/4c nominal and Texas oil quoted at 18 1/4c nominal.

The cottonseed oil quotations from the

New York futures exchange for the first four days of the week were reported as follows:

## MONDAY, AUGUST 28, 1950

	Open	High	Low	Close	Fr. Cl.
Sept.	20.37	20.45	20.15	20.24	20.52
Oct.	19.30	19.30	19.15	19.20	19.17
Dec.	18.75	18.79	18.70	18.71	18.70
Jan.					
Mar.	18.50	18.60	18.52	18.54	18.47
May	18.50	18.62	18.50	18.52	18.41
July	18.26	18.30	18.26	18.26	18.30

Total sales: 191 lots.

## TUESDAY, AUGUST 29, 1950

Sept.	20.20	20.05	20.21	20.55	20.34
Oct.	19.17	19.70	19.17	19.70	19.20
Dec.	18.75	19.23	18.73	19.15	18.71
Jan.					
Mar.	18.58	19.00	18.55	19.00	18.54
May	18.55	19.07	18.55	19.05	18.52
July	18.30	18.84	18.30	18.80	18.26

Total sales: 497 lots.

## WEDNESDAY, AUGUST 30, 1950

Sept.	20.60	21.05	20.65	20.95	20.55
Oct.	19.72	20.00	19.72	19.92	19.70
Dec.	19.20	19.50	19.18	19.30	19.15
Jan.					
Mar.	19.05	19.25	19.02	19.07	19.00
May	19.10	19.30	19.05	19.02	19.05
July	18.75	19.01	18.80	18.80	18.90

Total sales: 301 lots.

## THURSDAY, AUGUST 31, 1950

Sept.	21.10	21.52	21.10	21.49	20.95
Oct.	19.98	20.05	19.90	20.01	19.93
Dec.	19.36	19.46	18.88	19.35	19.30
Jan.					
Mar.	19.14	19.21	18.70	19.14	19.07
May	19.18	19.25	18.68	19.12	19.02
July	18.85	19.03	18.60	18.89	18.90

Total sales: 566 lots.

\*Bid.

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# HIDES AND SKINS

Market regains most of recent declines and in some instances reaches new highs for the year—Advances range from ½¢ to 2¢ with the majority about 1½¢ above last week's close—Heaviest volume movement took place in cows with light cows most active.

## CHICAGO

**PACKER HIDES:** During the first few days of August the hide market hit new highs for the year and most of the time since then has been declining from these peaks. Last week, however, a small recovery was registered, and then this week in a sharply higher market almost all the losses suffered during the recent declines were erased and, in some instances, new highs for the year were established.

Early in August branded cows were at 28. This week they sold at 29c. Branded steers were 27½¢ and 26½¢, and native steers were on 31@32c range. In this week's selling, they returned to these levels. At the present time light cows and heavy cows are ½¢ below their earlier peaks, but on the basis of interest could easily recover that and more in the coming week. Bulls at 21½¢ are at their high for the year. Calfskins at 75@80c are also at a new high for this year.

The market gave indications of its strength early in the week and, surprisingly enough, there was some trading on Monday in heavy cows, light native cows and light native steers at higher levels. It has been some time since any trades were made on a Monday.

With this background the futures market and cash markets were very active and higher on Tuesday, and then with most of the available hides removed from the market by this trading, both the futures and cash markets turned slow for the balance of the week.

A brief summary of the week's trade shows that about 10,000 heavy cows sold mostly at 31c with a few St. Pauls at 31½¢. Total of 24,000 light native cows sold at 30½¢, 31, 31½¢ and 32c, with the 30½¢ point ½¢ higher at the close of the week. Car branded cows sold early at 28c. Later about 12,000 sold at 28½¢ and then on Thursday the Association sold car at 29c. About 6,600 light native steers sold 31c with few from St. Paul at 31½¢.

Couple cars heavy native steers sold 31c. Car Colorado's sold 26½¢, car butts sold 27½¢ and car heavy Texas sold 27½¢. Total 3,300 bulls sold 21½¢. Car light Texas steers sold 30c. Later, a mixed car Fort Worth light native cows and ex-light native steers sold 37c, f.o.b., and that was about the selling for the week, although a few undercover trades were rumored.

**CALFSKINS:** This market remains

inactive although in a light trade made toward the close of the week both light and heavy northern calfskins showed considerable strength. In this sale about 2,000 mixed sold at 80 and 75c, which price was up 2½¢ from last sales and at a new high for the year. Production of these continues very light and this fact, plus a steady demand, indicates that it probably will be possible to hold this gain in a sale where more volume is involved.

**WEST COAST:** Late last week a packer sold a mixed package, totaling about 4,000 branded cows, Colorado's and butts on the West Coast at 28, 26 and 27½¢, all f.o.b.; however, these hides remained on the coast. At about the same time 7,000 butchertown steers and cows sold at 24 and 25½¢, and about 5,000 Vernon steers and cows sold 24 and 26c.

With the packer market stronger this week, sales in this area were probably slightly above these quotations later; however, these were the last reported sales.

**SHEEPSKINS:** Product has become exceedingly tight in practically all classifications. This, in addition to the skyrocketing wool markets throughout the world, about brought a stop to all domestic trading this week. Producers not

only are short of product but can't quite keep up with the market. Consequently, they hesitate to sell until they can better appraise the full market value of their offerings. In recent weeks a good Monday sale has been a poor Friday one, so traders are becoming a bit more cautious.

No trading was reported and it was difficult to obtain much market information from either buyers or sellers, but one sensed that fall clips were in the vicinity of \$4.50 while the No. 1's appeared to be close to \$4. This in a way tied in with unconfirmed reports that some "interior" trading had been accomplished at approximately \$4.50 and definitely at over \$4.

Pickled skins were sold in small lots at both \$16 and \$17 while dry pelts were in good demand at 37 @ 38c.

**OUTSIDE SMALL PACKER:** Outside markets this week followed in an almost identical relation to the packer market. Early they were both active and higher and then as the week progressed they became rather slow, but were fully steady. There were some offerings at the close of the week. However, the main reason for the slow close appeared to be limited offerings, particularly in the lighter average hides.

In the quoted ranges light hides sold 30 @ 31c and were exceedingly scarce. There was more trading in the 50 @ 52 average and the price range was centered around 27½ @ 28c. As the hides became heavier they became more

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# WEEK'S CLOSING MARKETS

scarce again and the 63 @ 65 average was quoted 26 @ 27c, almost on a nominal basis. There was a fair trade in bulls at both 17 and 17½c. The 50 @ 52 average country hides also were rather active with trading reported at 24c, 24½c and 25c on selected trimmed basis.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Aug. 31, 1950	Previous Week	Cor. week, 1949
Nat. strs. . . . .	31 @ 32	30½ @ 31	23½ @ 25½
Hy. Tex. Strs. . . . .	27½	26	19½
Hy. butt brnd'd strs. . . . .	27½	26	19½
Hy. Col. strs. . . . .	26½	25	19½
Ex-light Tex. strs. . . . .	32n	30	26
Brnd'd cows. . . . .	29	27	21
Hy. nat. cows. . . . .	31½	30	22½ @ 23½
Lt. nat. cows. . . . .	32	29	23½ @ 25½
Nat. bulls . . . . .	21½	19½ @ 20	17
Brnd'd bulls . . . . .	20½	18½ @ 20	16
Calfskins, Nor. . . . .	20½	70 @ 75	52½ @ 65
Kips, Nor nat. 75 . . . . .	80	62½	47½
Kips, Nor. brnd . . . . .	80	60	45
Slunks, reg. . . . .	3.85	3.85	2.45
Slunks, hris. . . . .	.90	.90	.75

CITY AND OUTSIDE SMALL PACKERS			
41-42 lb. aver. 30	@ 31	28½ @ 29	19 @ 22
50-52 lb. aver. 27½	@ 28	26½ @ 27	14 @ 21
63-65 lb. aver. 26	@ 27	25½	14 @ 15
Nat. bulls . . . . .	17	17	13 @ 14
Calfskins . . . . .	55 @ 60	55 @ 60	41 @ 43
Kips, nat. . . . .	40 @ 45	40 @ 45	35 @ 36
Slunks, reg. . . . .	3.25n	3.25n	1.50n @ 1.75n
Slunks, hris. . . . .	.60 @ 70	.60 @ 70	.75

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

COUNTRY HIDES			
All weights			
50-52 . . . . .	24 @ 25	23½ @ 24	16½ @ 18
Bulls . . . . .	13 @ 13½	12 @ 13	12
Calfskins . . . . .	33 @ 35	33 @ 35	25 @ 27
Kipskins . . . . .	31 @ 33	31 @ 33	23 @ 24

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.			
Pkr. shearings . . . . .	4.00ax	3.50 @ 3.65	2.75 @ 3.15
No. 1 . . . . .	37 @ 38	37 @ 38	29 @ 31
Dry pelts . . . . .	12.50 @ 13.00	12 @ 12.75	10.25 @ 10.75

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago during the week ended August 26 were as follows:

	Week Aug. 26	Previous week	Cor. wk. 1949
Cured meats, pounds . . . . .	15,145,000	20,308,000	21,827,000
Fresh meats, pounds . . . . .	20,630,000	27,523,000	40,114,000
Lard, pounds . . . . .	5,553,000	8,529,000	6,604,000

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$24.25; the average, \$22.05. Provision prices were quoted as follows: Under 12 pork loins, 52@54; 10/14 green skinned hams, 50½@51; 4/8 Boston butts, 46@46½; 16/down pork shoulders, 39½@40n; 3/down spareribs, 39@39½; 8/12 fat backs, 12½@13; regular pork trimmings, 32@33; 18/20 DS bellies, 25@25½; 4/6 green picnics, 37; 8/up green picnics, 35.

P.S. loose lard was quoted at 14.37½ and P.S. lard in tierces at 14.50n.

### Cottonseed Oil

Futures quotations at New York were reported as follows: Sept. 21.62; Oct. 20.02; Dec. 19.35; Mar. 19.09n, 19.15a; May 19.15; July 18.89. Sales were 291 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 26, 1950, were 5,242,000 lbs.; previous week 5,025,000 lbs.; same week 1949, 5,877,000 lbs.; 1950 to date, 194,808,000 lbs.; corresponding period a year earlier, 234,884,000 lbs.

Shipments for the week ended August 26 totaled 2,921,000 lbs.; previous week, 4,828,000 lbs.; same week last year 5,450,000 lbs.; 1950 to date 151,716,000 lbs.; same period 1949, 170,522,000 lbs.

## LIVESTOCK CAR LOADINGS

A total of 7,945 cars were loaded with livestock during the week ended August 19, 1950. This is a decrease of 2,717 from the same week in 1949, and a decrease of 2,986 cars from loadings in the like week in 1948.

## HOG AVERAGE AT NEW HIGH

On Monday, August 28, the hog average at Chicago reached \$23.00, the highest since November 29, 1948.

## N. Y. HIDE FUTURES

MONDAY, AUGUST 28, 1950			
	Open	High	Low
Sept. . . . .	25.60	26.50	25.60
Oct. . . . .	25.75b	26.63	26.40b
Jan. . . . .	24.75b	25.65	25.40
Mar. . . . .	24.50b	25.40	25.20b
Apr. . . . .	24.50b	25.40	25.20b
June . . . . .	24.50b	25.40	25.20b
July '51 . . . . .	24.50b	25.40	25.20b

TUESDAY, AUGUST 29, 1950			
Sept. . . . .	26.35b	27.50	26.60
Oct. . . . .	26.55	27.05	26.55
Jan. . . . .	26.55	27.05	26.55
Mar. . . . .	26.54	26.60	26.54
Apr. . . . .	26.54	26.60	26.54
June . . . . .	26.54	26.60	26.54
July '51 . . . . .	26.54	26.60	26.54

WEDNESDAY, AUGUST 30, 1950			
Sept. . . . .	27.50b	27.90	27.51
Oct. . . . .	27.50b	28.00	27.50
Jan. . . . .	27.50	27.50	27.50
Mar. . . . .	27.20	27.25	26.70
Apr. . . . .	27.20	27.25	26.70
June . . . . .	27.20	27.25	26.70
July '51 . . . . .	27.20	27.25	26.70

THURSDAY, AUGUST 31, 1950			
Sept. . . . .	27.50b	27.85	27.71
Oct. . . . .	27.50b	28.00	27.50
Jan. . . . .	27.50	27.50	27.40
Mar. . . . .	26.65b	27.05	26.60
Apr. . . . .	26.65b	27.05	26.60
June . . . . .	26.65b	27.05	26.60
July '51 . . . . .	26.65b	27.05	26.60

FRIDAY, SEPTEMBER 1, 1950			
Sept. . . . .	27.50b	27.90	27.80
Oct. . . . .	27.50b	28.00	27.50
Jan. . . . .	27.40b	27.65	27.40
Mar. . . . .	26.60b	26.80	26.60
Apr. . . . .	26.60b	26.80	26.60
June . . . . .	26.25b	26.45	26.25b
July '51 . . . . .	26.25b	26.45	26.25b

## JUNE GRADING OF MEAT

The total of meats, meat products and by-products graded by the U. S. Department of Agriculture in June, was reported in thousands of lbs. (i.e. "000" omitted) as follows:

	June 1950	May 1950	June 1949
Beef . . . . .	194,265	189,395	203,497
Veal and calf . . . . .	7,173	7,106	8,759
Lamb, yearling and mutton . . . . .	9,465	9,068	6,923
Total . . . . .	210,903	215,569	219,179
All other meats and lard . . . . .	23,775	17,827	17,827
Grand total . . . . .	234,678	233,426	237,006

## BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y., in July 1950 were:

	Cattle	Calves	Hogs	Sheep
Receipts . . . . .	11,825	11,906	6,978	45,988
Shipments . . . . .	6,640	8,248	2,336	30,579
Local slaughter . . . . .	5,185	3,658	4,642	6,409

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# LIVESTOCK MARKETS

Weekly Review

## Weekly Inspected Meat Output Reverses Two-Week Decline as Hog, Cattle Kill Shows Slight Gain

Meat production under federal inspection during the week ended August 26 totaled 282,000,000 lbs., according to the United States Department of Agriculture. A small increase last week in cattle and hog slaughter brought the total production up 5 per cent above 269,000,000 lbs., processed in the pre-

ceding week, but 2 per cent below the 287,000,000 lbs. reported last year. Cattle slaughter, totaling 265,000 head was 6 per cent more than the 249,000 for the preceding week, but was 5 per cent less than the 280,000 reported for the same week in 1949. Beef production was 142,000,000 lbs., compared with 133,000,000 for the preceding week, and 145,000,000 a year earlier. Calf slaughter totaled 103,000 head, compared with 104,000 a week before and 124,000 in the same period last year. Output of inspected veal for the three weeks under comparison was 13,600,000, 13,700,000, and 17,200,000 lbs., respectively. Hog slaughter of 786,000 head was 4 per cent above 758,000 for the preceding week, but was 1 per cent below the 796,000 kill in the same week a year earlier. Production of pork was 116,-

## July Livestock Prices Well Ahead of Averages Paid in July of 1949

The average live weights of the 1 070,000 cattle, 443,000 calves, 3,314,000 hogs and 960,000 sheep and lambs slaughtered in federally inspected plants during the month of July, 1950, with comparative figures for July, 1949, were reported by the U. S. Department of Agriculture as shown in the following table:

	1950	July — 1949
Cattle .....	973.4	964.2
Steers* .....	994.5	965.6
Heifers* .....	812.8	812.6
Cows* .....	981.9	951.3
Calves .....	225.9	222.6
Hogs .....	277.7	281.8
Sheep and lambs .....	91.1	89.5

\*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. of livestock during the periods under comparison:

	1950	July — 1949
Cattle .....	\$23.41	\$21.29
Steers* .....	28.85	24.32
Heifers* .....	27.40	22.80
Cows* .....	19.74	15.40
Calves .....	27.09	22.09
Hogs .....	20.52	18.47
Sheep and lambs .....	23.79	21.17

\*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. liveweight) are shown below:

	1950	July — 1949
Cattle .....	55.0	55.0
Calves .....	56.1	56.0
Hogs* .....	76.0	76.3
Sheep and lambs .....	47.7	47.2
Lard per animal .....	14.5	15.1
Lard per animal .....	40.4	42.5

\*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of federally inspected slaughter were reported as follows:

	1950	July — 1949
Cattle .....	335.4	330.3
Calves .....	126.7	124.7
Hogs .....	211.1	215.9
Sheep and lambs .....	43.5	42.2

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week Ended August 26, 1950, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Aug. 26, 1950 .....	265	141.8	103	13.6	786	116.3	233	10.0	281.7
Aug. 19, 1950 .....	249	133.2	104	13.7	758	112.2	227	9.8	268.9
Aug. 27, 1949 .....	280	145.3	124	17.2	796	113.1	265	11.4	287.0

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD. Per 100 mil. lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Aug. 19, 1950 .....	972	535	238	132	202	148	93	43	14.0	28.8
Aug. 12, 1950 .....	972	535	238	132	202	148	93	43	14.6	29.5
Aug. 27, 1949 .....	957	519	249	136	254	142	92	43	14.4	29.1

<sup>1</sup>1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

last year. Production of lamb and mutton for the three weeks under comparison amounted to 10,000,000, 9,800,000 and 11,400,000 lbs., respectively.

### KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection:

	July 1950	June 1950	July 1949
	Per cent	Per cent	Per cent
Cattle—			
Steers .....	51.8	54.9	55.4
Heifers .....	10.6	9.3	9.8
Cows .....	32.3	30.8	30.4
Bulls and stags .....	42.9	40.1	40.2
Total .....	100.0	100.0	100.0
Canners and cutters .....	13.4	13.1	11.8
Hogs—			
Bows .....	87.7	87.3	87.4
Barrows and gilts .....	61.3	61.3	58.8
Stags and boars .....	1.0	.8	.8
Sheep and lambs—			
Lambs and wrygs .....	87.8	88.4	89.0
Sheep .....	12.2	11.6	11.0

<sup>1</sup>Included in cattle classification.

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, August 29, 1950, were reported by the Production & Marketing Administration as follows:

HOOGS: (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$19.00-21.25	\$18.00-21.00	\$.....	\$.....	\$.....
140-160 lbs.	21.00-23.25	20.50-23.00	22.00-23.50	23.00-24.25	21.00-24.75
160-180 lbs.	23.00-24.50	22.75-24.25	22.75-24.75	24.25-25.50	21.00-24.75
180-200 lbs.	24.25-25.00	24.00-25.00	24.50-25.35	25.25-26.00	21.00-24.75
200-220 lbs.	24.75-25.00	24.75-25.25	25.00-25.50	25.50-26.00	25.00-25.25
220-240 lbs.	24.75-25.00	25.00-25.40	25.00-25.50	25.50-26.00	25.00-25.25
240-270 lbs.	24.00-25.00	25.00-25.35	24.75-25.50	24.75-25.75	23.25-25.00
270-300 lbs.	23.00-24.25	24.00-25.25	24.25-25.00	23.75-25.00	23.25-25.00
300-330 lbs.	22.50-23.25	23.50-24.25	23.75-24.50	22.50-24.00	.....
330-360 lbs.	22.25-23.00	22.00-23.75	23.25-24.00	22.50-24.00	.....

### Medium

160-220 lbs.	21.50-24.50	21.00-24.00	23.00-25.00	22.50-25.50	.....
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### ROWS:

Good and Choice:

270-300 lbs.	22.00-22.50	23.25-23.75	22.50-23.00	23.00-23.25	20.50-23.25
300-330 lbs.	22.00-22.50	22.75-23.50	22.50-23.00	22.50-23.00	20.50-23.25
330-360 lbs.	21.50-22.50	21.75-23.00	22.00-22.75	21.50-22.75	20.50-23.25
360-400 lbs.	20.50-22.00	20.75-22.00	21.00-22.50	20.00-22.00	20.50-23.25

### Good

400-450 lbs.	20.00-21.50	20.25-21.00	20.50-21.50	19.50-20.50	18.25-20.75
450-550 lbs.	18.00-21.00	19.25-20.50	19.50-21.00	18.50-19.75	18.25-20.75

### Medium

250-550 lbs.	17.25-22.00	18.00-22.50	18.75-22.00	18.00-22.75	.....
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### PIGS (Slaughter):

Medium and Good

90-120 lbs.	15.50-19.25	16.00-19.00	.....	.....	.....
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### SLAUGHTER CATTLE, VEALERS AND CALVES:

#### STEERS, Choice:

700-900 lbs.	30.25-31.75	30.50-32.00	30.50-32.00	30.50-31.75	31.00-32.00
900-1100 lbs.	30.75-32.00	31.25-32.75	31.00-32.25	31.25-32.25	31.00-32.00
1100-1300 lbs.	30.75-32.00	31.50-32.75	31.00-32.25	31.25-32.25	31.00-32.00
1300-1500 lbs.	30.25-31.75	31.25-32.75	30.75-32.00	31.00-32.25	31.00-32.00

#### STEERS, Good:

700-900 lbs.	28.75-30.25	29.00-31.25	28.75-30.75	28.75-31.00	28.50-31.00
900-1100 lbs.	28.75-30.75	29.25-31.50	28.75-31.00	28.75-31.00	28.50-31.00
1100-1300 lbs.	28.75-30.75	29.00-31.50	28.75-31.00	28.75-31.00	28.50-31.00
1300-1500 lbs.	28.50-30.25	29.00-31.50	28.50-30.75	28.75-30.75	28.50-31.00

#### STEERS, Medium:

700-1100 lbs.	24.00-28.75	25.00-29.25	24.75-28.75	24.75-28.75	24.00-28.50
1100-1300 lbs.	24.00-28.75	25.00-29.00	24.50-28.75	24.75-28.75	24.00-28.50

#### STEERS, Common:

700-1100 lbs.	21.50-24.00	22.00-25.00	21.50-24.75	22.00-24.75	21.00-24.00
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#### HEIFERS, Choice:

600-800 lbs.	30.25-31.50	29.50-30.75	30.00-31.25	29.75-30.75	30.00-31.00
800-1000 lbs.	30.25-31.50	29.75-31.25	30.25-31.50	29.50-30.75	30.00-31.00

#### HEIFERS, Good:

600-800 lbs.	28.75-30.25	28.00-29.75	28.50-30.25	28.25-29.75	28.00-30.00
800-1000 lbs.	28.50-30.25	28.25-29.75	28.50-30.25	28.25-29.75	28.00-30.00

#### HEIFERS, Medium:

500-900 lbs.	23.50-28.50	24.00-28.25	23.50-28.50	23.50-28.25	23.50-28.00
--------------	-------------	-------------	-------------	-------------	-------------

#### HEIFERS, Common:

500-900 lbs.	21.00-23.50	21.00-24.00	21.00-23.50	21.00-23.50	20.00-23.50
--------------	-------------	-------------	-------------	-------------	-------------

#### COWS (All Weights):

Good	22.00-23.00	22.25-24.50	21.50-23.00	21.75-23.75	21.50-23.50
Medium	20.50-22.00	21.00-22.50	20.75-21.50	20.50-21.75	20.00-21.50
Common	19.50-20.50	19.75-21.25	20.25-20.75	19.50-20.50	19.00-20.00
Can. & cut.	15.50-19.50	15.75-20.00	17.00-20.25	16.00-19.50	16.50-19.00

#### BULLS (Yrs. Excl.): All Weights:

Beef gd.	23.00-24.75	24.75-25.75	24.50-25.25	22.50-24.00	23.50-25.00
Sausage gd.	23.00-24.75	25.50-26.25	24.50-25.25	24.75-25.25	24.00-26.00
Sausage med.	22.00-23.00	24.25-25.50	22.00-24.50	22.75-24.75	22.50-24.00
Sau. cut. com.	19.50-22.00	20.50-25.50	19.70-22.00	20.00-22.75	18.00-22.50

#### VEALERS, All Weights:

Good & choice	32.00-36.00	31.00-33.00	29.00-31.00	29.00-31.50	29.00-34.00
Common, med.	23.00-32.00	24.00-31.00	22.00-29.00	23.00-29.00	23.00-29.00
Cull 75 lbs. up	18.00-23.00	20.00-24.00	17.00-22.00	19.00-23.00	18.00-23.00

#### CALVES, (500 lbs. down):

Good, choice	28.00-31.00	26.00-32.00	27.00-29.00	26.00-30.50	28.00-30.00
Com-med.	20.00-28.00	21.00-27.00	20.00-27.00	21.00-26.00	21.00-28.00
Cull	18.00-20.00	18.00-21.00	16.00-20.00	19.00-21.00	18.00-21.00

#### SLAUGHTER LAMBS AND SHEEP:

##### SPRING LAMBS:

Good & ch.*	27.75-28.50	27.00-28.00	27.00-27.50	26.75-27.75	27.00-27.50
Medium & gd.*	25.00-27.50	24.50-27.50	24.50-28.75	25.75-26.75	24.25-26.75
Common	21.50-24.50	17.00-24.00	21.50-24.25	24.75-25.75	.....

##### YRLG. WETHERS (Shorn):

Good & ch.*	24.00-24.75	.....	.....	.....	.....
Medium & gd.*	21.00-23.50	.....	.....	.....	.....

##### EWES (Shorn):

Good & ch.*	9.50-12.50	11.00-13.50	12.50-12.75	12.75-13.50	12.50-13.50
Com. & med.	8.00-11.00	9.75-11.00	11.00-12.25	11.50-12.75	9.00-12.25

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ending August 26, 1950:

CATTLE			
	Week ended Aug. 26	Prev. week	Cor. 1949
Chicago	22,287	19,752	22,893
Kansas City	18,220	17,803	24,161
Omaha*	21,703	18,548	19,916
E. St. Louis	16,806	6,643	7,997
St. Joseph	7,490	7,460	10,555
Sioux City	9,960	8,130	10,917
Wichita	8,445	2,612	5,540
New York & Jersey City	6,579	4,109	7,294
Okla. City	5,454	5,062	7,325
Cincinnati	3,604	4,033	4,511
Denver	8,535	6,952	8,204
St. Paul	13,423	16,146	17,850
Milwaukee	5,480	2,677	....
Total	141,044	122,017	147,063

HOGS			
Chicago	30,636	32,844	32,582
Kansas City	7,717	11,415	12,272
Omaha	24,481	24,318	27,779
E. St. Louis	26,228	17,254	22,548
St. Joseph	14,918	15,662	13,151
Sioux City	13,873	13,269	13,262
Wichita	5,747	7,533	5,590
New York & Jersey City	37,958	35,883	38,353
Okla. City	8,075	7,813	9,049
Cincinnati	13,538	12,530	13,137
Denver	8,435	8,081	8,306
St. Paul	24,951	27,675	30,445
Milwaukee	5,747	4,248	....
Total	225,922	218,533	224,565

SHEEP			
Chicago	5,284	3,532	10,261
Kansas City	8,584	8,480	11,194
Omaha	11,202	11,061	13,559
E. St. Louis	8,125	5,726	10,257
St. Joseph	7,298	8,228	9,063
Sioux City	3,784	4,288	6,529
Wichita	1,122	966	1,454
New York & Jersey City	38,469	35,167	41,833
Okla. City	2,599	2,428	2,050
Cincinnati	756	928	936
Denver	13,416	13,118	14,401
St. Paul	6,669	3,817	7,728
Milwaukee	566	421	....
Total	107,054	98,110	129,265

\*Cattle and calves.  
\*Federally inspected slaughter, including directs.  
\*Stockyards sales for local slaughter.  
\*Stockyards receipts for local slaughter, including directs.

### BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, August 31:

CATTLE:	
Steers, high gd. to ch.	\$31.00@32.25
Steers, med. & gd.	26.25@28.50
Steers, com. & med.	23.50@26.00
Heifers, com. & med.	22.00@27.00
Cows, gd.	22.00@23.00
Cows, com. & med.	18.50@21.00
Cows, can. & cut.	16.00@19.00
Sausage bulls, med. & gd.	23.75@25.50
Sausage bulls, com. & med.	20.00@23.50
CALVES:	
Vealers, gd. & ch.	\$29.00@34.50
Com. & med.	21.00@28.00
HOGS:	
Gd. & ch. 180-240	\$24.00@25.25
Sows, gd. & ch.	20.75@21.00
SHEEP:	
Shling lambs, med. to ch.	\$27.00@29.00

### LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., Thursday, August 31:

CATTLE:	
Steers, med. to gd.	\$27.00@28.00
Heifers, gd.	28.50 only
Heifers, med. to gd.	26.00@28.00
Cows, gd.	23.50 only
Cows, med.	21.00@22.00
Cows, com.	19.50@20.50
Cows, can. & cut.	17.00@19.00
CALVES:	
Vealers, gd.	\$28.00@32.00
HOGS:	
Gd. to ch. 185-240	\$26.75@27.00
Sows, gd. & ch.	21.00@22.00

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Aug. 24	3,864	290	9,876	2,658
Aug. 25	1,080	295	6,080	727
Aug. 26	578	61	2,738	171
Aug. 28-17,295	437	10,000	2,480	
Aug. 29	7,091	461	12,878	1,574
Aug. 30	12,000	400	11,500	1,700
Aug. 31	3,200	300	8,000	1,800
*Week	so far, 39,586	1,598	42,387	7,554
Week ago	34,418	1,600	39,581	11,105
1949	40,480	2,959	42,056	9,353
1948	20,753	2,902	28,669	9,627
*Including 684 cattle, 6 calves, 9,912 hogs and 1,464 sheep direct to packers.				

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Aug. 24	2,853	...	900	422
Aug. 25	707	32	1,571	323
Aug. 26	228	37	158	411
Aug. 28	3,879	...	549	344
Aug. 29	3,073	60	627	302
Aug. 30	3,304	19	408	288
Aug. 31	2,000	...	860	200
*Week	so far, 12,256	79	2,354	1,084
Week ago	11,074	65	3,705	2,857
1949	14,113	201	4,163	1,945
1948	8,112	346	2,464	1,115

AUGUST RECEIPTS	
	1950
Cattle	162,050
Calves	8,748
Hogs	238,621
Sheep	41,621
	1949
Cattle	162,050
Calves	8,748
Hogs	238,621
Sheep	41,621

AUGUST SHIPMENTS	
	1950
Cattle	58,354
Hogs	24,621
Sheep	7,045
	1949
Cattle	58,354
Hogs	24,621
Sheep	7,045

### CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Aug. 31:

	Week ended Aug. 31	Prev. week
Packers purch.	32,741	30,375
Shippers' purch.	3,813	5,294
Total	36,554	35,669

### CANADIAN KILL

Inspected slaughter in Canada, week ended August 19:

CATTLE		
	Week Ended Same Week August 19	Last Year
Western Canada	11,095	14,283
Eastern Canada	13,563	14,941
Total	25,258	29,224

HOGS		
Western Canada	17,833	13,895
Eastern Canada	40,822	37,598
Total	58,655	51,493

SHEEP		
Western Canada	6,893	6,653
Eastern Canada	8,170	11,393
Total	15,063	18,046

### NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended August 25:

Cattle Calves Hogs* Sheep			
Salable	284	1,329	1,812
Total (incl. directs)	3,504	4,767	20,293
Previous week:			
Salable	302	1,500	1,229
Total (incl. directs)	4,114	5,616	21,954
*Including hogs at 31st street.			

### PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending August 24:

Cattle Calves Hogs Sheep			
Los Angeles	6,300	1,675	2,100
N. Portland	2,335	600	1,365
S. Francisco	925	170	1,650

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## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended August 19 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B <sup>1</sup> Dressed	Gd. Handyweight
Toronto .....	\$27.90	\$30.81	\$31.85	\$29.83
Montreal .....	27.50	28.85	32.35	27.75
Winnipeg .....	27.50	30.03	34.26	27.00
Calgary .....	29.52	29.07	34.00	26.20
Edmonton .....	28.85	28.60	33.85	25.75
Fr. Albert .....	26.00	26.00	33.25	24.50
Moore Jaw .....	26.25	25.40	33.35	25.50
Saskatoon .....	25.40	27.00	33.85	26.00
Regina .....	25.40	25.55	33.35	25.60
Vancouver .....	28.00	28.00	34.85	28.50

\*Dominion government premiums not included.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 26, 1950, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 2,580 hogs; Swift, 834 hogs; Wilson, 1,555 hogs; Aggr., 319 hogs; Shippers, 5,334 hogs; Others, 19,348 hogs.

Total: 22,287 cattle; 1,721 calves; 35,970 hogs; 5,234 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour .. 3,033 733 1,695 1,650  
Cudahy .. 2,303 400 1,197 1,565  
Swift .... 5,457 827 3,050 2,215  
Wilson ... 1,288 889 1,216 1,140  
Central ... 1,108 ..... 1,440  
Others ... 4,642 ..... 2,557 2,014

Total .. 15,781 2,439 9,715 8,584

### OMAHA

Cattle Calves Hogs Sheep  
Armour .... 5,989 5,470 455  
Cudahy .... 4,560 3,761 711  
Swift ..... 4,729 2,858 1,355  
Wilson .... 2,974 2,792 778  
Eagle ..... 23 .....  
Grt. Omaha .. 144 .....  
Hoffman .... 54 .....  
Rothschild .. 145 .....  
Roth ..... 145 .....  
Kingman .... 1,352 .....  
Merchants ... 38 .....  
Midwest ..... 61 .....  
Others ..... 8,692 .....  
Total .... 20,522 23,483 3,270

### E. ST. LOUIS

Cattle Calves Hogs Sheep  
Armour .... 3,000 2,100 5,238 3,179  
Swift .... 4,172 2,438 3,549 3,311  
Hunter .... 908 ..... 2,624 212  
Hill ..... 1,581 .....  
Krey ..... 2,293 .....  
Laclede ..... 2,182 .....  
Sieloff ..... 618 .....  
Others .... 3,889 648 7,143 1,423

Total .. 11,559 5,246 26,228 8,125

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift .... 2,433 218 5,905 4,264  
Armour .... 2,290 239 5,807 1,300  
Others .... 4,364 245 3,375 .....  
Total .... 9,057 702 15,177 5,564

Does not include 3,116 hogs and 1,734 sheep bought direct.

### SIOUX CITY

Cattle Calves Hogs Sheep  
Armour .... 3,010 1 3,947 572  
Cudahy .... 3,774 11 4,735 705  
Swift .... 2,322 5 1,476 629  
Others .... 257 .....  
Shippers .. 6,823 7 5,440 276  
Total .... 16,186 24 15,598 2,082

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy .. 1,273 330 2,486 1,122  
Guggenheim 143 .....  
Dunn ..... 59 .....  
Ostertag .... 70 ..... 541 .....  
Dold ..... 16 ..... 34 .....  
Pioneer .....  
Excel ..... 506 ..... 286 1,744  
Others .... 1,326 .....  
Total .... 3,399 330 3,347 2,866

Does not include 1,042 cattle and 3,686 hogs bought direct.

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour .... 1,622 275 1,042 341  
Wilson .... 1,763 500 1,070 225  
Others .... 66 ..... 886 95

Total .. 3,451 775 2,998 661  
Does not include 625 cattle, 583 calves, 5,677 hogs and 1,738 sheep bought direct.

### LOS ANGELES

Cattle Calves Hogs Sheep  
Armour .... 235 ..... 82 .....  
Cudahy .... 301 ..... 266 .....  
Swift .... 377 122 128 .....  
Wilson .... 11 .....  
Acme ..... 191 62 .....  
Atlas ..... 451 7 .....  
Clougherty 76 ..... 221 .....  
Coast ..... 192 18 405 .....  
Harman .... 308 .....  
Laird ..... 48 ..... 374 .....  
Union ..... 346 5 300 .....  
United .... 3,283 623 105 .....  
Others .....  
Total .. 5,819 837 2,081

### CINCINNATI

Cattle Calves Hogs Sheep  
Gall's .....  
Kahn's ..... 956 .....  
Lohrey .....  
Meyer .....  
Schlachter. 190 88 ..... 61  
Northside .....  
Others ... 3,174 1,026 15,294 2,287

Total .. 3,384 1,114 16,160 2,737  
Does not include 323 cattle bought direct.

### DENVER

Cattle Calves Hogs Sheep  
Armour .. 1,243 70 1,714 7,945  
Swift .... 1,404 80 1,739 5,213  
Cudahy ... 904 6 1,845 3,363  
Wilson .... 713 ..... 2,965 1,519  
Others ... 3,272 181 .....  
Total .. 7,626 837 8,263 18,140

### ST. PAUL

Cattle Calves Hogs Sheep  
Armour .... 4,545 1,593 11,153 2,903  
Bartusch .. 702 .....  
Cudahy .... 1,071 971 .....  
Rifkin ..... 978 20 .....  
Superior ... 829 .....  
Swift .... 5,298 1,256 13,798 2,900  
Others .... 2,214 1,835 8,051 1,262  
Total .. 15,637 5,675 33,002 7,931

### FORT WORTH

Cattle Calves Hogs Sheep  
Armour .... 1,177 1,722 2,032 1,431  
Swift .... 1,335 1,867 766 3,346  
Blue .....  
Bonnet .... 336 37 195 .....  
City ..... 446 29 .....  
Rosenthal 261 93 .....  
Total .. 3,555 3,739 2,993 4,777

### TOTAL PACKER PURCHASES

	Week ended	Cor.
	Aug. 26	Aug. 26
Cattle	138,243	130,849
Hogs	195,015	211,075
Sheep	69,980	67,444

## CORN BELT DIRECT TRADING

Des Moines, Ia., Aug. 31—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:  
160-180 lb. .... \$20.00@23.00  
180-240 lb. .... 22.25@24.00  
240-300 lb. .... 22.00@24.00  
300-360 lb. .... 21.25@23.50

Sheep:  
270-360 lb. .... \$20.75@22.00  
400-550 lb. .... 17.00@19.75

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
Aug. 25	27,000	32,500
Aug. 26	27,500	27,500
Aug. 27	32,000	30,000
Aug. 28	30,000	28,000
Aug. 30	28,000	27,000
Aug. 31	25,000	29,000

## LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:  
Cattle Hogs Sheep  
Aug. 26 .. 240,000 338,000 170,000  
Aug. 19 .. 236,000 343,000 614,000  
1949 .... 297,000 336,000 213,000  
1948 .... 255,000 257,000 223,000  
1947 .... 260,000 289,000 189,000

Hogs AT 11 MARKETS, Wk. Ended:  
Aug. 26 .. 257,000  
Aug. 19 .. 289,000  
1949 .... 278,000  
1948 .... 194,000  
1947 .... 232,000

AT 7 MARKETS, Week Ended:  
Aug. 26 .. 174,000 209,000 82,000  
Aug. 19 .. 161,000 213,000 80,000  
1949 .... 200,000 223,000 118,000  
1948 .... 172,000 154,000 125,000  
1947 .... 176,000 198,000 118,000

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Aug. 26, 1950	14,235	Week ending Aug. 26, 1950	9,870
Week previous	11,204	Week previous	31,371
Same week year ago	11,795	Same week year ago	6,612
COW:		PORK CURED AND SMOKED:	
Week ending Aug. 26, 1950	1,439	Week ending Aug. 26, 1950	960,457
Week previous	1,843	Week previous	591,096
Same week year ago	1,268	Same week year ago	407,547
BULL:		LARD AND PORK FATS:†	
Week ending Aug. 26, 1950	612	Week ending Aug. 26, 1950	123,911
Week previous	737	Week previous	150,026
Same week year ago	1,099	Same week year ago	133,382
VEAL:		LOCAL SLAUGHTER	
Week ending Aug. 26, 1950	14,534	CATTLE: Carcasses	
Week previous	12,733	Week ending Aug. 26, 1950	6,579
Same week year ago	8,727	Week previous	6,102
LAMB:		Same week year ago	7,294
Week ending Aug. 26, 1950	35,378	CALVES:	
Week previous	32,235	Week ending Aug. 26, 1950	11,714
Same week year ago	29,158	Week previous	11,598
MUTTON:		Same week year ago	13,273
Week ending Aug. 26, 1950	2,366	HOGS:	
Week previous	638	Week ending Aug. 26, 1950	37,958
Same week year ago	2,165	Week previous	35,883
HOG AND PIG:		Same week year ago	38,353
Week ending Aug. 26, 1950	4,225	SHEEP:	
Week previous	8,514	Week ending Aug. 26, 1950	38,499
Same week year ago	8,807	Week previous	35,167
PORK CUTS: Pounds		Same week year ago	41,833
Week ending Aug. 26, 1950	1,643,012	COUNTRY DRESSED MEATS	
Week previous	1,252,018	VEAL:	
Same week year ago	922,463	Week ending Aug. 26, 1950	4,071
BEEF CUTS:		Week previous	3,483
Week ending Aug. 26, 1950	60,686	Same week year ago	3,694
Week previous	117,468	HOGS:	
Same week year ago	323,478	Week ending Aug. 26, 1950	—
VEAL AND CALF CUTS:		Week previous	—
Week ending Aug. 26, 1950	24,847	Same week year ago	1
Week previous	30,350	LAMB AND MUTTON:	
Same week year ago	12,350	Week ending Aug. 26, 1950	66
LAMB AND MUTTON CUTS:		Week previous	37
Week ending Aug. 26, 1950	3,479	Same week year ago	123
Week previous	9,437	†Incomplete.	
Same week year ago	3,011		

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended August 26 was reported by the Production and Marketing Administration, U. S. Department of Agriculture as follows:

NORTH ATLANTIC		Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City...	6,579	11,714	37,958	38,499	
Baltimore, Philadelphia	6,131	1,500	21,123	927	
NORTH CENTRAL					
Cincinnati, Cleveland, Indianapolis	11,362	3,063	51,754	8,390	
Chicago Area	25,274	3,771	54,180	10,107	
St. Paul-Wisc. Group <sup>1</sup>	24,028	13,222	63,624	9,293	
St. Louis Area <sup>2</sup>	13,563	10,793	48,394	10,319	
St. Louis City	9,042	81	15,684	5,528	
Omaha	21,803	751	33,941	18,551	
Kansas City	16,149	4,023	28,830	9,505	
Iowa and So. Minn. <sup>3</sup>	19,405	3,799	131,251	27,308	
SOUTHEAST <sup>4</sup>		6,061	5,011	15,730	
SOUTH CENTRAL WEST <sup>5</sup>		18,980	7,327	38,961	18,259
ROCKY MOUNTAIN <sup>6</sup>		8,711	753	10,006	17,178
PACIFIC <sup>7</sup>		16,337	1,924	25,849	25,366
Grand Total	203,455	67,732	575,285	199,290	
Total week ago	190,862	67,990	554,215	193,468	
Total same week 1949	212,990	70,448	579,924	233,215	

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Ia., and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

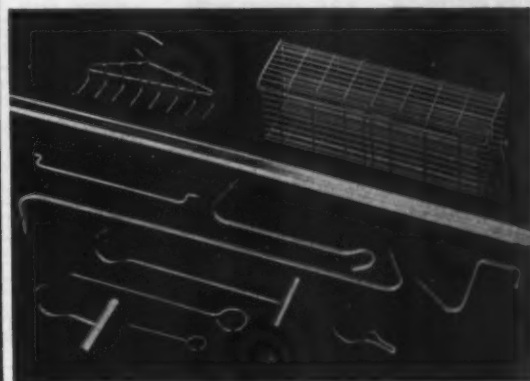
NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during July 1950—Cattle, 76.3; calves, 64.9; hogs, 73.7; sheep and lambs, 84.6.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended August 25 were reported by the Production and Marketing Administration as shown in the following table:

	Cattle	Calves	Hogs
Week ended August 25	1,779	1,763	8,025
Week previous	1,582	1,785	9,050
Cor. week last year	1,682	1,199	6,799

## Stainless Steel



Now is the time to switch to Lifetime Stainless Steel Bacon Hangers . . Sausage Molds . . Smoke Sticks . . Flank Spreaders . . Boning and Selection Hooks . . Shroud Pins . . Etc. Get our low prices now!

## E. G. JAMES CO.

316 S. LA SALLE STREET • CHICAGO 4, ILL.  
Telephone: HA rrisson 7-9062



## STAINLESS STEEL

A very popular Leaf Mold among our many sizes in Stainless Steel.

DIRE Leaf Mold  
Capacity 4 lbs.

Ask for Booklet  
"The Modern Method"

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y. • Chicago Office, 332 S. Michigan Ave., 4

## Wholesalers and Boners

## BEEF • PORK • LAMB VEAL • OFFAL

All Inquiries Welcome

PHILADELPHIA BONELESS BEEF CO.  
223 CALLOWHILL STREET, PHILADELPHIA 23, PA.  
U.S. GOVT. INSPECTION



We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

#### Sausage Equipment

2414-MEAT MIXER: Boss, 6002 cap. with 7 1/2 HP. motor, stainless steel lining, with shaft & paddles.....	\$ 750.00
1904-GRINDER: Buffalo 501, Ser. 2718 B.V. with 5 HP. motor, used only 3 weeks.....	Bids requested
1804-GRINDER: Boss 2161, Triumph 15 HP. motor, new head recently installed.....	585.00
1711-GRINDER: Buffalo 66-B, heavy duty, with 15 HP. motor, excellent condition.....	550.00
2575-SILENT CUTTER: Boss 25 1/2, 17 1/2 cap. with 15 HP. motor.....	650.00
1829-SILENT CUTTER: Buffalo 49-B, with 25 HP. motor, special.....	500.00
2022-SAUSAGE STUFFER: Boss, 4002 cap. complete with fittings.....	500.00
1808-SAUSAGE STUFFER: Randall, 4002 cap. with valves & horns.....	350.00
2074-SAUSAGE STUFFER: Randall 3002 cap., excellent cond.....	425.00
2024-SAUSAGE STUFFER: Globe, 200 2 cap. with stuffing cocks, horns, extra new piston gaskets.....	650.00
1810-SAUSAGE STUFFER: Buffalo, 1502 cap. with valves & horns.....	375.00
2042-BOILED HAM & SAUSAGE COOKING TANK: 8'x36"x37", for 36" sticks, hinged counterweighted covers.....	125.00
2090-SAUSAGE COOKING TANK: 8'x45"x29" for 42" to 44" sticks, no cover.....	100.00
2539-LOAF PANS: (375) (NEW) 62, stainless steel, 18.5 enduro, special ea.....	2.50
2540-LOAF PANS: (300) 12 stainless steel.....	1.20

#### Kill Floor & Rendering

2561-HASHER-WASHER COMBINATION: 20 HP. with screw conveyor.....	\$1,100.00
2559-HASHER-WASHER: Globe Combination, 15 HP.....	750.00
5851-CRACKLING BREAKER: Sprout Waldron, belt drive with 30 HP. motor, completely overhauled.....	500.00
1900-CRACKLING PAN: 20"x7'6"x8'6", coils with screen, excellent cond.....	200.00
5859-SHREDDER: Boss 2706, left hand discharge, 30 HP. drip-proof motor, like new cond.....	2000.00
2457-TRIPLE WASHER: Anco, 242, 36" lg. with 1 1/2" perforation, 2 HP. gearhead motor, like new, very little used.....	795.00
2422-HOG & SHEEP HEAD SPLITTER: Motor driven, like Boss 297.....	450.00
8501-BEEF HOIST: Anco, 2478, electric, with 5 HP. motor, limit switch, like new.....	500.00
2044-SAW: Regal (NEW) in original crate.....	400.00
2482-TROLLEYS: Galv.: (150) Hindquarter, short hooks.....ea.	.70
(150) Forequarter, long hooks.....ea.	.80

#### Miscellaneous

1812-SMOKE UNIT: Lipton 210, only used about 3 months.....	\$ 450.00
1954-FROZEN MEAT CUTTER: Ace, 40002 per hr. with new motor.....	350.00
2623-SLICER: (3) U.S. 2150-D, with shingling conveyors, stands, reconditioned, excellent cond.....	775.00
2594-SLICER: U.S. 22, heavy duty, with shingling conveyor & stainless steel conveyor table.....	Bids requested
2653-SLICER: U.S. 150-B, complete, used only two years.....	750.00
2220-KETTLES: (2) 125 gal. Wearer Aluminum, Jacketed.....	150.00
2654-KETTLE: 40 gal. stainless inside, with cover.....	145.00
2438-KETTLE: Green, stainless, 50 gal. complete gas fired, cover, etc. like new.....	650.00
1872-HAM MOLD WASHER: Adelman, 1/2 HP.....	250.00
2508-BOILER: 150 HP. Water Tube, 2752 pressure, 3 drum, steel construction.....	Bids requested

## BARLIANT & CO.

1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
FRontier 4-6900

DISPLAY ROOMS and OFFICES  
New, Used & Rebuilt Equipment  
Liquidators and Appraisers

# CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. Position wanted, special rate: minimum 20 words \$3.00, additional words 15c each. Count address or box number as

8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$3.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## PLANTS FOR SALE

### A REAL MONEY MAKER

Small plant with killing capacity of 85 cattle and 150 hogs; sausage room suitable for up to 20,000 pounds per week, fully equipped with machinery in excellent condition. This is the only plant in a most progressive city of 125,000 population; excellent source of cattle and hogs at hand. Owner selling to devote more time to other businesses. FS-276, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Butcher shop, completely equipped, bologna kitchen, slaughter house, also equipped bakery, including two story brick building, garage and lot. Excellent location in prosperous town, good going business. Price \$21,500.00. FS-285, THE NATIONAL PROVIDER, 11 East 44th St., New York 17, N.Y.

FOR SALE: New slaughterhouse in the midwest. City inspection, one bed capacity, 8 cattle per hour, cooler capacity 60 cattle plus branch sales cooler in large city to hold 80 cattle. Freezer will handle 3600 lbs. per day. \$25,000 will handle. Partner available if desired. FS-275, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE or RENT: Near west side Chicago wholesale meat and sausage manufacturing and distributing plant including equipment, trucks, garage, store, apartments. For further details address Pioneer Trust & Savings Bank, Trust 3563, 4000 West North Ave., Chicago 30, Ill.

NEW MODERN SLAUGHTERHOUSE complete with established business. A money maker. Owners wish to retire. For particulars enquire of A. E. Karling, Hendersonville, North Carolina.

RENDERING PLANT for sale. \$7,000.00 handles. Located panhandle section of Texas. FS-244, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

## BUSINESS OPPORTUNITIES

WANTED: Quantity buyers on eastern seaboard only, for Australian frozen lambs and dressed rabbits. Write W-26, THE NATIONAL PROVIDER, 11 East 44th St., New York 17, N.Y.

OVER NIGHT DELIVERY—DRESSED HOGS—VIA REFRIGERATED TRUCKS—TO ALL EASTERN POINTS. REPLY TO BOX W-599, THE NATIONAL PROVIDER, 407 S. DEARBORN ST., CHICAGO 5, ILL.

## Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

## M & M Publishing Co.

P. O. Box 6060 Los Angeles 22, Calif.

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A 100% cost system will be a MUST to keep you in compliance. Have a SURVEY ANALYSIS made now TO BE SURE.

JAMES W. GARRETT

14 Woodland Ave. Rutherford, N. J.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

## PLANTS FOR SALE

### ESSENTIAL BUSINESS FOR SALE

Ill health compels immediate sale of meat packing plant, rendering plant, and feed lot combination in live western Kansas town of 10,000. Packing house and feed lot on 12 acres of land. Cooling room holds 25 cattle with facilities complete for processing beef and pork. Feed lot will handle 100 cattle and 200 hogs. Rendering plant 1 mile outside city limits on 1 acre, on Santa Fe tracks. Machinery and equipment complete, used only one year. No competition within radius of 50 miles. This business essential in wartime and highly profitable. Entire deal priced at \$55,000 or best offer. Big number of livestock on feed in territory. Local auction markets handle liberal receipts. FS-274, THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago 5, Ill.

### FOR SALE

WHOLESALE meat and sausage manufacturing plant and a large retail meat market. In use are 5 sausage trucks all practically new with insulated bodies. Doing a \$1,000,000 business annually. Our books are open for inspection to the right party. Located on west coast. Terms if so desired. Must be seen to be appreciated. Will give more details to interested parties. Reason for selling, wish to retire. FS-245 THE NATIONAL PROVIDER, 407 S. Dearborn St., Chicago, Ill.

## EQUIPMENT FOR SALE

### MEAT PACKERS—ATTENTION

FOR SALE:  
2—Anco #281 Grease Pumps, M.D.  
1—Anco Continuous Screw Cracking Press, installed one year.  
1—Enterprise #106 Meat Grinder, belt driven.  
1—Steel 2,000 gal. Jack, O.T., agit. Kettle.  
2—Dupp seamless Jack, Kettles, 350 and 600 gal.  
12—Stainless jacketed Kettles, 30, 40, 60, 80 gal.  
30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100, 150, 225, 500, 750, 1,200 gallon.  
Used and rebuilt Anderson Expellers, #1 RB, Duo and Super Duo.  
2—5x9 Anco Cookers.  
1—Mech. Mfg. 3'x5' and 1—Anco 4'x9' Lard Rolls.  
10—Unused 200 gal. Aluminum Storage Tanks, original cost \$295.00, our price \$75.00 each, \$10.00 crating each.

Send us your Inquiries

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Consolidated Products Co., Inc.

14-19 Park Row New York 7, N. Y.  
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## 4 — 5 x 10 ANCO COOKERS

## 1130 TON PRESS

## HASHER WASHER — BONE CRUSHER — TANKS — etc.

write for list

## REASONABLE PRICES

## READY TO LOAD

## WHAT DO YOU NEED?

## GOOD EATIN' DOG FOOD COMPANY

444-40-48 Fairmount Ave., Philadelphia 23, Pa.

## ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Several Anderson R. B. expellers in very good condition. \$3850.00 F.O.B. Newark, California. Extraction Company, Box 187, Norwalk, California.

## EQUIPMENT WANTED

WANTED: Lard roll, size 36 x 72. Advise price, location, condition. \$250.00 with 220 volt. 60 cycle AC motor, 3 phase. The E. Kahn's Sons Co., 3241 Spring Grove Ave., Cincinnati 25, Ohio.



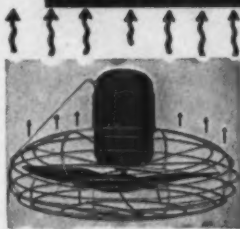


**BLACK HAWK**

PORK • BEEF • VEAL • LAMB • SMOKED MEATS  
CURED SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

**THE FAN THAT BLOWS**



UPWARDS:

*Reco*

**Refrigerator Fan**

The RECO Refrigerator Fan provides complete, gentle air circulation in the cooler. Stored meats, sausage and other products retain their fresh natural appearance indefinitely.  
Keeps Refrigerators in dry, sanitary condition. It dissipates odors. Keeps coils free from frost. It reduces refrigeration costs.

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## CLASSIFIED ADVERTISING

### POSITION WANTED

#### SAUSAGE EXPERT

Up-to-date, with 45 years' practical and theoretical experience in the manufacture of a complete line of quality sausage, when necessary using own formulas of piquant seasoning, also hams, picnic rosettes for smoking, canning, tenderized boiling and roasting. Artificial color on all kinds of sausage not necessary. Put in new items and a real good system to make uniform quality product all year around at a minimum cost price. Straighten out any sausage trouble in a short stay, placing men where best qualified. I travel to small, medium and large packing plants, winter months throughout Florida. Best recommendations on hand. Write and you will hear from me. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**EXECUTIVE ASSISTANT:** Knowledge of packing house manufacturing, costs, shipping, receiving, credits, and selling, wishes to improve position. Well acquainted with B.A.I. regulations. Age 34. Married. Would prefer New York metropolitan area or New Jersey. W-263, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

**OFFICE MANAGER:** Accountant, cost, systems, financial reports, taxes, credit and personnel for hotel and restaurant meat purveyor. 15 years' accounting, supervision, traveling auditor. Includes 3 years' full time taxes. Excellent character references. W-264, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**COLLEGE MAN:** Age 35. 14 years' supervisory experience, large independent packers. Knowledge of all plant operations. Desirous of changing field to sales of meat or allied field. Capable talker, pleasant personality. 1950 model car. will travel. W-265, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALES MANAGER:** Aggressive intelligent man, age 44, background of 20 years in packing house sales, can handle men, increase sales and profits, and prove asset to business. Prefer South, but will move anywhere. W-262, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WORKING SAUSAGE WORKMAN:** 30 years' experience. Loves and smoked meats. Fully qualified to take full charge. Excellent references. Sober, conscientious worker, good manager. Can figure costs and yields. W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**EXPERIENCED SUPERINTENDENT** and sausage foreman, really knows meat packing. Can handle help and make full line of sausage, specialties and smoked meats. Excellent references. W-268, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**HOG BUYER:** Thoroughly experienced, with some experience buying cattle and calves, desires connection with Texas or Oklahoma packer. Employed in similar position now. 49 years old. 20 years' experience in packinghouse operations and buying. W-248, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALES MANAGER:** 22 years' experience, entire sales operation, sales promotion, production, purchasing, aggressive producer, available two weeks, willing to relocate. W-270, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALESMAN:** Grand Rapids, Michigan area. Commission only. For details write Box W-250, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### UNUSUAL OPPORTUNITY

An eastern manufacturer of packinghouse equipment is about to open a Chicago office and is looking for a capable sales executive. Write stating experience and qualifications. Replies held strictly confidential. Interviews will be arranged in Chicago. W-257, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

**WORKING FOREMAN:** Restaurant and hotel supply house on the gulf coast of Texas, has opening for working foreman in cutting room. We cut lots of steaks filets, etc., as well as fabricate hotel cuts. Want man able to figure costs and percentages. Write, giving age, marital status, work record, salary received and desired, and recent snapshot if possible. W-255, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**BEEF KILLING FOREMAN** wanted for large midwestern plant. Slaughter beef, veal and lamb. Need practical man capable of handling help. A.F.L. union shop conditions. State age, qualifications, references and marital status in own handwriting. W-270, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### FACTORY SUPERINTENDENT

With complete knowledge of smoked meat operation for large eastern processor. Must be willing to accept full responsibility with complete authority given. Top man required with knowledge of product control and uniformity. Reply giving personal history, experience and salary expected. W-271, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

#### KILLING FLOOR SUPERINTENDENT

Responsible Texas packer killing cattle, calves, hogs, with newest, most up-to-date facilities in the industry needs man. Permanent, attractive position for person with necessary qualifications. W-258, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALESMAN:** Experienced packinghouse salesman, resident of Detroit. Only those having personal contact with sausage manufacturers. Give full information and reference. W-259, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Fully experienced man who can cook raw materials and produce the top grades of inedible tallow and greases through a rendering plant. State qualifications in detail and send reply to box W-272, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**BEEF SUPERVISOR:** Experienced, wanted by midwestern packer, to handle beef operations. Supervision will include chilling, boning and beef sales cooler. W-256, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Experienced and qualified sausage maker. Good salary and living accommodations available. Inquire or phone Antioch 7, Antioch, Ill.

### HELP WANTED

#### EXECUTIVE

Modern meat packing plant in western Pennsylvania doing large volume of business, needs experienced man for executive position. Must be familiar with all phases of costs, production and selling of home dressed beef, veal and lamb. Good future for right person. State experience, qualifications, age, references and expected salary. Reply to W-239, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Experienced refrigeration and maintenance man. Salary and bonus. Give experience, references, and salary expected in first letter. Write W-208, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Capable experienced meat man to supervise and buy for meat departments for a chain of 8 super markets in the east. Must be top man, otherwise do not answer. W-227, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

**EXECUTIVE FOREMAN:** Wanted for hog killing and cutting department. Plant in Philadelphia area. Present working foreman also considered. Excellent opportunity for right man. Give age, experience and reference. W-173, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Thoroughly experienced all-round cattle and calf buyer by large independent Texas packer. State experience, references and salary expected. W-230, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**CURING CELLAR FOREMAN:** Thoroughly experienced. Must be able to handle all department operations. Write full details. W-195, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Experienced pork cut and kill butchers, steady work and good pay. Modern, growing plant in Northeastern Ohio. W-278, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Experienced man to cure and pickle corned beef and tongues. Kindly state qualifications. W-260, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**RENDERING PLANT executive,** familiar with all details, to manage plant in southeast. Must be able to furnish good references and be willing to take over immediately. W-281, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**REPRESENTATIVE:** Equipment manufacturer desires representative for Michigan territory. If you do not need or want at least \$150.00 per week, we do not want you. W-282, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WORKING FOREMAN** wanted to take charge of hog killing floor, small BAI plant in the east. Good salary and working conditions. All replies confidential. W-283, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

**SUPERINTENDENT:** Wanted for medium sized independent beef packing plant in Kansas City. Permanent position. State age, experience and salary expected. W-284, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**HYGRADE'S**  
BEEF • VEAL • LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

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ORIGINAL  
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**HYGRADE'S**  
CORNED BEEF  
AND TONGUE

...also a complete line  
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Pre-Cooked Frozen Foods  
and Canned Meats

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EXECUTIVE OFFICES: 2801 MACKINAC AVENUE, DETROIT 14



**MR. HAM GOES TO TOWN  
FOR  
MORRELL PRIDE MEATS**

**PORK • BEEF • LAMB • VEAL**

**HAMS • BACON • SAUSAGE**

**LARD • CANNED MEATS**

**SHEEP, HOG & BEEF CASINGS**

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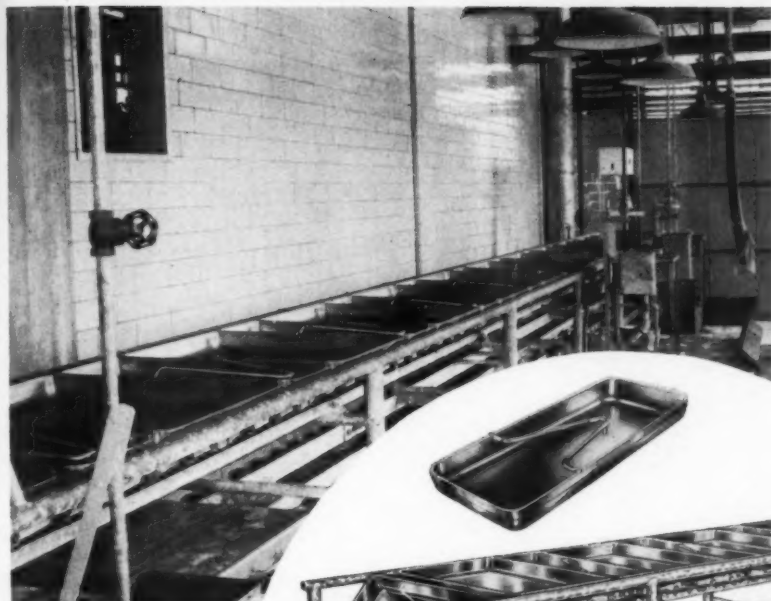


Adler Company, The.....	32
Advance Oven Company.....	21
Allbright-Nell Co., The.....	Third Cover
Allied Manufacturing Co.....	35
Aromix Corporation.....	20
Aurora Pump Co.....	32
Barliant and Company.....	40
Busse Brokerage.....	First Cover
Chase Bag Co.....	29
Cincinnati Butchers' Supply Co., The.....	12
Cincinnati Cotton Products Co.....	21
Coldmobile Company.....	15
Crane Company.....	16
Custom Food Products, Inc.....	18
Daniels Manufacturing Company.....	36
Fowler Casing Co., Ltd., The.....	38
General American Transportation Corp.....	Fourth Cover
General Box Company.....	4
Globe Company, The.....	6
Goodyear Tire & Rubber Co., Inc.....	5
Great Lakes Stamp & Mfg. Co.....	14
Griffith Laboratories, Inc., The.....	3
Ham Boiler Corporation.....	39
Hunter Packing Company.....	38
Hygrade Food Products Corp.....	42
Industrial Air Conditioning Systems, Inc.....	22
Jackle, Frank R.....	31
James, E. G., Company.....	39
Kahn's, E., Sons Co., The.....	38
Kennett-Murray & Co.....	35
Knickerbocker Mills Company.....	30
Kohn, Edward, Co.....	37
Lancaster, Allwine & Rommel.....	20
Legg, A. C., Packing Co., Inc.....	34
Luse-Stevenson Co.....	22
Mayer, H. J., & Sons Co., Inc.....	14
McMurray, L. H., Inc.....	36
Meat Packers Equipment, Inc.....	20
Milprint, Inc.....	19
Morrell, John, & Co.....	42
Oakite Products, Inc.....	37
Partlow Corporation, The.....	22
Peters Machinery Company.....	22
Philadelphia Boneless Beef Co., Inc.....	39
Pliofilm.....	5
Powers Regulator Co., The.....	30
Rath Packing Co., The.....	41
Reynolds Electric Company.....	41
Romm & Greisler.....	28
Salsman, Max J.....	31
Schwartz, B., & Co.....	33
Smith, H. P., Paper Co.....	28
Smith's, John E., Sons Company.....	Second Cover
Speco, Inc.....	15
Vegetable Juices, Inc.....	28
Visking Corporation.....	25
Warner-Jenkinson Mfg. Co.....	28
Williams Patent Crusher & Pulverizer Co.....	27

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

S  
 .32  
 .21  
 Cover  
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 .40  
 Cover  
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 .21  
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**APPROVED  
 METHOD  
 AND  
 EQUIPMENT  
 FOR HEAD  
 AND VISCERA  
 INSPECTION . . . PROVIDES MANY ADVANTAGES**



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ANCO pioneering design gives you the most improved method for inspecting hog and calf viscera and heads—20 to 150 per hour. Insuring positive identification of viscera and heads with carcasses. Avoids contact of diseased with healthy carcasses—skinned or partially skinned calf carcasses with exposed surfaces. Best of construction—12" wide stainless pans equipped with head holding device and 24" wide pans for viscera.

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To serve you further, General American representatives located in most major producing areas are ready to help you solve your own individual shipping problems quickly and economically.

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